美味しんぼ（おいしんぼ）

16

雁屋 哲・花咲アキラ

ビッグコミックス好評発売中！

二匹のブル（瀬叩龍・岩重孝）……全10巻
明日カッブ(小池一夫・木村えいじ)…1～5集
あどりぶシネ倶楽部(細野不二彦)……全1巻
キスより簡単（石坂啓）……全6巻
ミセスKに伝言（神戸さくみ）……全1巻
オレの奥さん！（はやせ淳）……全1巻
HARD METAL（松本零士）……1～2集
Cryingフリーマン(小池一夫・池上遼一)……全9巻
マネー・ハンター（玄太郎）……全3巻
陶子（篠原とおる）……1～4集
パンツが大好き（よしまさこ）……全1巻
総務部総務課山口六平太（林律雄 高井研一郎）……1～4集
はっぱ64（山本直樹）……全3巻
妻をめとらば（柳沢きみお）……1～7集
YAWARA！(浦沢直樹)……1～5集
ぼくの西鉄ライオンズ(長谷川法世)……1集
神の左手悪魔の右手(楳図かずお)…1～5集
土佐の一本釣り PART2 純平(青柳裕介)……1～4集
ボギー(やまさき十三 芳谷圭児)……1～4集
踊る警官（浦沢直樹）……全1巻
冒険してもいい頃(みやすのんき)…1～6集
マドンナ(くじらいいくこ)……1～5集
BROTHERS（小池一夫・叶精作）……1～5集
信長（工藤かずや・池上遼一)……1～3集
くどき屋ジョー（ジョージ秋山）…1～3集
極めてかもしだ(山本直樹)……1～4集
博多新聞東京支社(長谷川法世)……1～2集
スローニン（吉田聡）……全4巻
寄席芸人伝（古谷三敏）……全11巻
ＡＤ物語（国友やすゆき）……1集
あんたの代理人（高井研一郎）……1集
アレルギー戦士（石坂啓）……全1巻
トップはオレだ!!（とりいかずよし）…1集
萬川集海（小池一夫・神崎将臣)……1集
浦沢直樹短編集ＮＡＳＡ（浦沢直樹)……全1巻
夢みるトマト（石坂啓）……1～2集
ザ・ジュニア(神田圭介・叶精作)……1集
くのまち商店街（聖日出夫）……1集
キャリング（石坂啓・堀田あきお）……1集
釣りバカ日誌 番外編（やまさき十三 北見けんいち）……1集
出直しといで！（一色まこと）……1集

装丁／海野一雄　　カバー・フォト／菊地和男

BIG COMICS

美味しんぼ

16

五十年目の味覚

作・雁屋 哲

画・花咲アキラ

小学館
BC1406

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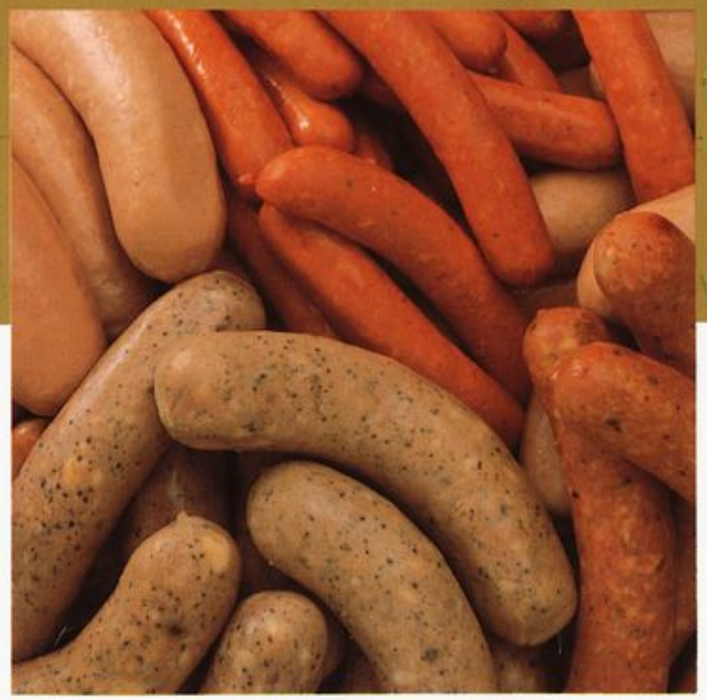

小学館
BC1406

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小学館　定価480円

雁屋　哲
花咲アキラ 著作集

■ ビッグコミックス

美味しんぼ……1～16集発売中

■ビッグコミックス好評発売中！■

カムイ外伝（白土三平）……全20巻
白土三平異色作品集（白土三平）…1～18集
のたり松太郎（ちばてつや）……1～22集
ホテル探偵DOLL（さいとう・たかを）…全3巻
おみやさん（石森章太郎）……全4巻
土佐の一本釣り（青柳裕介）……1～25集
陽だまりの樹（手塚治虫）……全11巻
MW〈ムウ〉（手塚治虫）……全3巻
ドン〈極道水滸伝〉（本宮ひろ志）……全3巻
男樹（本宮ひろ志）……1～6集
魔物語（小池一夫・叶精作）……全17巻
あぶさん（水島新司）……1～40集
夕焼けの詩（西岸良平）……1～25集
浮浪雲（ジョージ秋山）……1～38集
釣りバカ日誌（北見けんいち）……1～21集
青春の尻尾（小池一夫・平野仁）……全6巻
弐十手物語（小池一夫・神江里見）…1～43集
紅い芝生（小池一夫・弘兼憲史）……全6巻
人間交差点（矢島正雄・弘兼憲史）…1～19集
愛しのチイパッパ（北見けんいち）……1～18集
めぞん一刻（高橋留美子）……全15巻
ぼっけもん（岩重孝）……全14巻
軽井沢シンドローム（たがみよしひさ）……全9巻
羽なしティンカー・ベル（柳沢きみお）…全3巻
モノクローム・レター（村生ミオ）……全2巻
傷追い人（小池一夫・池上遼一）……全11巻
瑠璃色ゼネレーション（柳沢きみお）…全7巻
わたしは真悟（楳図かずお）……全10巻
微熱MY LOVE（村生ミオ）……1～13集
なぜか笑介（聖日出夫）……1～16集
ホットDOC（加藤唯史）……1～11集
パンドラ（里中満智子）……全3巻
かっとび米熊氏（北見けんいち）……全1巻
美味しんぼ（雁屋哲・花咲アキラ）…1～16集
パラダイス通信（神戸さくみ）……全3巻
風のノブ（前川K三）……全7巻
利平さんとこのおばあちゃん（法月理栄）……1～2集
僚平新事情（六田登）……全2巻
1½いっかにぶんのいち（むつ利之）…全2巻
ホテル（石ノ森章太郎）……1～8集
男の自画像（柳沢きみお）……1～5集
パイナップルARMY（工藤かずや・浦沢直樹）……1～8集
ブルー・ジーン（くじらいいくこ）……全3巻
F〈エフ〉（六田登）……1～10集
味いちもんめ（あべ善太・倉田よしみ）……1～4集

美味しんぼ

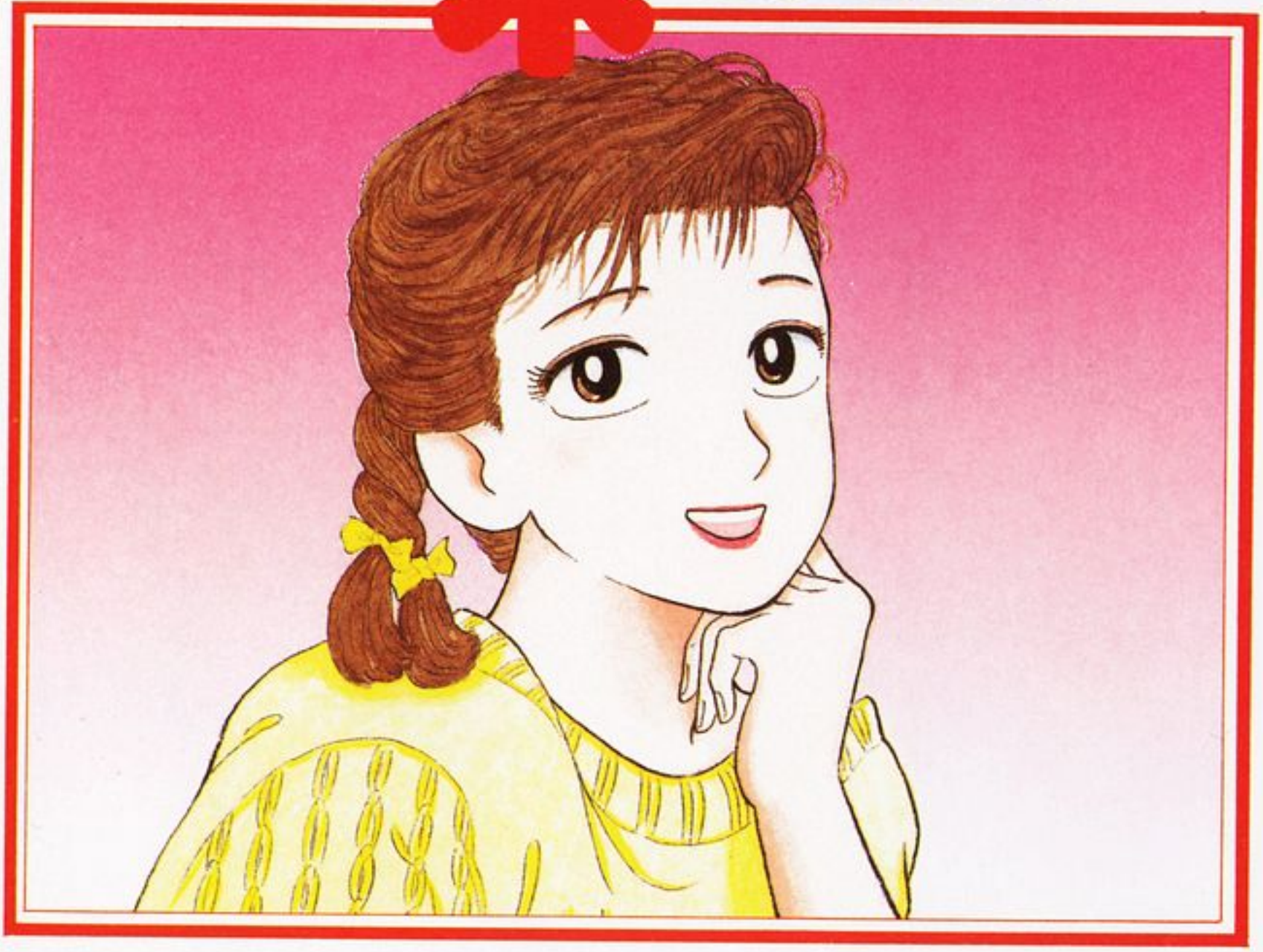
16 五十年目の味覚

作・雁屋 哲
画・花咲アキラ

16 五十年目の味覚

ポーリッシュ・ソーセージ（ポーランド風ソーセージ）つけあわせはマッシュポテトと酢漬けのキャベツ。調理・銀座ケテル(TEL・03-571-4642)

美味(おい)しんぼ



美味しんぼ

16 五十年目の味覚

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第1話

五十年目の味覚

〈前編〉

HOW COULD YOU NOT NOTICE THAT THE PICTURE OF THE PAINTING IS UPSIDE DOWN?!

THIS IS BEYOND FOOLISHNESS!!

IT'S ALL MY FAULT...
I... I WAS THE ONE WHO APPROVED THAT PHOTO...

TOZAI NEWS HAS BECOME A NATIONAL LAUGHING STOCK!!!
TO FLIP A MASTERPIECE BY A LIVING NATIONAL TREASURE, OF ALL THINGS,

2

GYAHAHAHA WHAT A BLUNDER!

I CAN'T BELIEVE THIS FOOL IS THE DEPUTY DIRECTOR OF THE CULTURE DEPARTMENT!!!
IT'S UTTERLY DISGRACEFUL!!
AH, MY DEEPEST APOLOGIES...!

DELICIOUS!

東西新聞社
COME ON, CHEER UP, TOMII-SAN...

東西新聞社

WHAT?!
HE'S JUST SCHEMING TO MAKE US PAY THE BILL!!!
ピクッ

GET RID OF THIS BAD LUCK TONIGHT!
LET'S RAISE A GLASS AND DIVE IN!

NO, I'VE GOT TO...

3

YOU JERK! I'M NOT TOO CHEAP TO BUY A DRINK FOR MY CO-WORKERS!!!
WELL, IT MIGHT BE BECAUSE HE'S A BIT STINGY, DON'T YOU THINK?

THE FUTURE OF THIS COMPANY LOOKS PRETTY GRIM...
IF EVEN AS VICE CHIEF, YOU CAN'T AFFORD TO BUY YOUR SUBORDINATES A SINGLE DRINK, THEN...

LET'S GO OUT WITH A BANG AND HAVE A BLAST!!

HEY, NOW THAT'S WHAT I CALL GENEROUS!

パチ パチ

ALRIGHT EVERYONE, FOLLOW ME!! WE'RE GOING TO DRINK UNTIL WE DROP!!

ALRIGHT, CHARGE FORWARD!! DESTINATION: BEER HALL!!

MATSUYA

ISN'T BEER THE BEST WAY TO WASH AWAY THOSE BAD VIBES?!

HOW ABOUT A BEER HALL?

WITH BIG MUGS, CHUGGING AND HA-HA-HA-ING ALL THE WAY!

SOUNDS GREAT!

DELICIOUS!

IF WE DON'T HAVE A PLACE TO SIT, IT'LL BE A BIT OF A PICKLE.
A BEER HALL IS WAY MORE LIVELY WITH A CROWD, BUT...

WOW! IT'S PACKED IN HERE...

WOULD YOU BE FINE WITH SHARING A TABLE?

WELL, WHAT CAN BE DONE?
AFTER COMING ALL THIS WAY, WE CAN'T JUST HEAD BACK WITHOUT A DRINK!

YOU TWO WERE ENJOYING A QUIET MOMENT TOGETHER, THOUGH...
I'M SO SORRY.

WOULD YOU MIND IF THESE FOLKS JOINED YOU?
OF COURSE, OF COURSE! IF YOU DON'T MIND BEING WITH AN OLD MAN LIKE ME.

IT SEEMS THE GODS HAVE SENT US SOME GUESTS TO CELEBRATE OUR ANNIVERSARY!

WHAT A DELIGHTFUL SURPRISE! A LIVELY CROWD IS JUST WHAT WE NEED!

NOT AT ALL, NOT AT ALL.

I'M SORRY FOR THE RUCKUS WE'RE CAUSING...

THEN LET'S NOT HOLD BACK... FOUR BIG MUGS, PLEASE! AND LET'S ADD SOME HAM AND CHEESE!

I'LL HAVE SOME SKEWERED CUTLET!

I'D LIKE SOME PICKLED HERRING, PLEASE!

CONGRATULATIONS!

WOW, HOW WONDERFUL! IT'S A GOLDEN WEDDING ANNIVERSARY!

THAT'S FIFTY TIMES AROUND THE SUN!

HA HA HA, YOU'RE MAKING ME BLUSH... ACTUALLY, IT'S OUR WEDDING ANNIVERSARY!

UM... YOU MENTIONED AN ANNIVERSARY, BUT...?

DELICIOUS!

BESIDES THE GOLDEN ANNIVERSARY, THERE'S SOMETHING ELSE!

SOMETHING ELSE?

HA HA, THANK YOU SO MUCH.

WHAT LUCK! I'VE BEEN GIVEN A GREAT SEAT!

I'M DRINKING BEER FOR THE FIRST TIME IN FIFTY YEARS.

THIS IS A BIG NIGHT FOR ME...

YOU HAVEN'T HAD A BEER IN FIFTY YEARS?!

WAIT, FIFTY YEARS?! NO WAY?!

HOW COULD THAT BE...?!

I WAS MAJORING IN PHILOSOPHY, AND BY A STROKE OF LUCK, I HAD THE CHANCE TO STUDY IN GERMANY...

I GRADUATED FROM UNIVERSITY IN THE SHADOWY DAYS JUST BEFORE THE OUTBREAK OF WORLD WAR II...

THEN, HITLER UNLEASHED THE WAR, AND WITH IT, A BRUTAL HUNT FOR THE JEWS BEGAN.

BUT TROUBLE WAS BREWING.

WE FELL IN LOVE AND DREAMED OF TYING THE KNOT...

AND THAT'S WHEN I MET MY WIFE.

YET BACK THEN, JAPAN WAS ALLIED WITH GERMANY, SO EVEN IF I BROUGHT HER BACK TO JAPAN, WHO KNEW WHAT AWAITED US...

I NEEDED TO ESCAPE GERMANY QUICKLY; OTHERWISE, MY WIFE WOULD BE KILLED.

AND MY WIFE, ELKE, WAS OF JEWISH DESCENT.

THAT SOUNDS INCREDIBLY TOUGH...

WELL, WELL.

DELICIOUS!

AFTER TWO DAYS TOGETHER, MY WIFE HEADED BACK TO AMERICA WHILE I RETURNED TO JAPAN.

AND SO, FIFTY YEARS AGO TODAY, WE TIED THE KNOT IN A QUAINT LITTLE TOWN NESTLED IN THE GERMAN COUNTRYSIDE.

AND SO IT WAS DECIDED, MY WIFE ALONE WILL ESCAPE TO AMERICA WHERE HER RELATIVES ARE.

MY HUSBAND DEVELOPED A FERVENT PASSION FOR GERMAN BEER AND SAUSAGES, EVEN MORE ENTHUSIASTIC THAN THE GERMANS THEMSELVES!

TO ACHIEVE THAT, I'LL HAVE TO GIVE UP MY BELOVED BEER AND SAUSAGES, SO...

IN THAT MOMENT, I RAISED MY PRAYERS TO THE HEAVENS. I BEGGED THAT WHEN THE WAR ENDED, I WOULD BE REUNITED WITH MY BELOVED WIFE...

WE DECIDED TO RAISE OUR GLASSES IN JOYFUL CELEBRATION OF OUR REUNION!

MY WIFE BROUGHT ME MY FAVORITE BEER AND SAUSAGES,

IN THE ASHES, THAT'S WHERE OUR PATHS INTERTWINED.

WHEN THE WAR FINALLY CAME TO AN END, MY BELOVED WIFE JOURNEYED ALL THE WAY TO JAPAN IN SEARCH OF ME.

11 *TL NOTE: THE LAWS IN GERMANY AT THE TIME FORBADE JEWS FROM MARRYING NON-JEWS, BUT PERHAPS KARIYA DID NOT KNOW THIS.

WELL, WHAT'S STOPPING YOU?

SINCE YOU REUNITED SAFELY, IT'S OKAY TO INDULGE A LITTLE, RIGHT?

HE DECIDED TO HOLD OFF ON DRINKING BEER.

YET, WITH A GLASS OF BEER IN HAND, MY HUSBAND BOLDLY DECLARED.

I TRADED BEER AND SAUSAGES FOR SOME BLACK MARKET RICE.

I WORRIED THAT THE HAPPINESS WE PAINSTAKINGLY RECLAIMED MIGHT VANISH AGAIN WITH JUST ONE SIP OF BEER...

I WAS SCARED, YOU KNOW.

HA HA HA, BY THAT MEASURE, JAPAN HAS BECOME QUITE PROSPEROUS, HASN'T IT...?

10

WE'VE ENDURED FOR FIFTY YEARS, SO I THOUGHT SURELY WE WOULDN'T BE STRUCK DOWN NOW...

ON OUR FIFTIETH WEDDING ANNIVERSARY, I THOUGHT IT WAS TIME TO RECLAIM THE BEER AND SAUSAGES I HAD ENTRUSTED TO THE HEAVENS.

SO, I PONDERED.

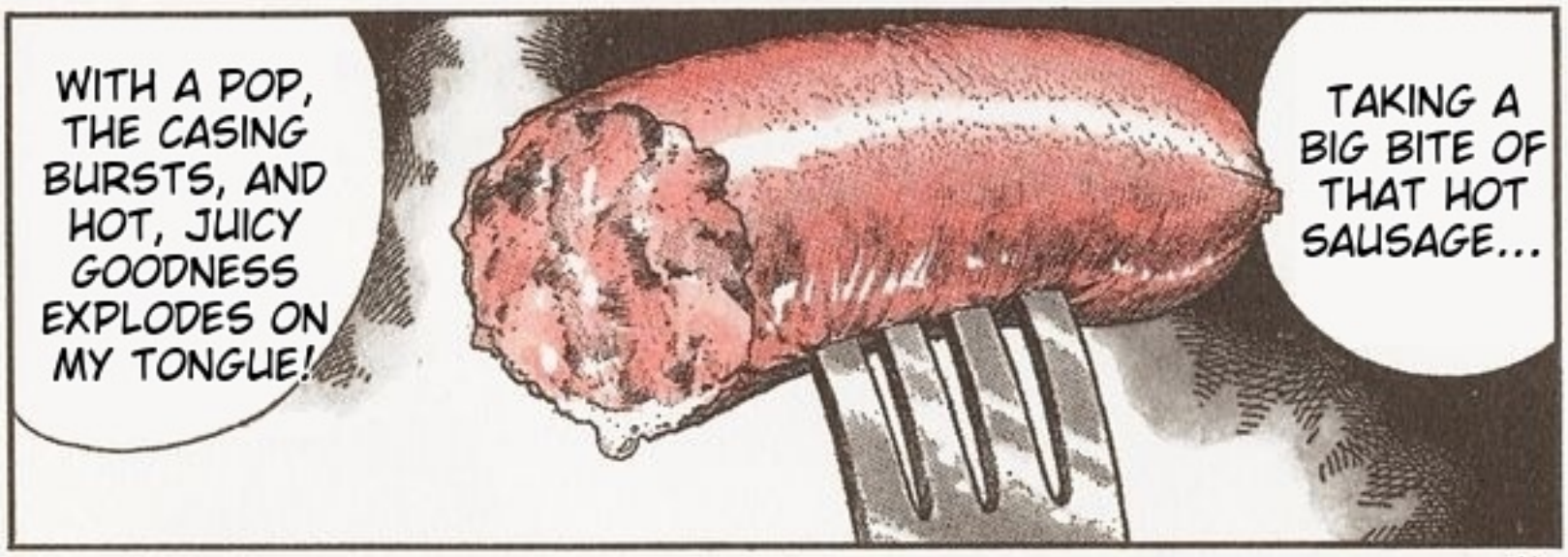
BUT NOW, WITH OUR DAYS NUMBERED AND THE KIDS ALL GROWN UP, OUR DUTY HAS COME TO AN END...

DELICIOUS!

TO THINK YOU'D GIVE UP NOT JUST BEER, BUT SAUSAGES TOO—WHAT A FEAT!

IT'S AN HONOR TO SHARE THIS MOMENT WITH YOU ON SUCH A DAY.
YOU TWO MAKE A WONDERFUL COUPLE... SIMPLY MARVELOUS!

THE COMBINATION OF BEER AND SAUSAGE IS SIMPLY INSEPARABLE FOR ME!
BECAUSE YOU KNOW,


WITH A POP, THE CASING BURSTS, AND HOT, JUICY GOODNESS EXPLODES ON MY TONGUE!
TAKING A BIG BITE OF THAT HOT SAUSAGE...

FIFTY YEARS OF RESTRAINT IS ABOUT TO ERUPT LIKE A VOLCANO!
WOW, WHAT A PASSIONATE SPEECH!

BEFORE LONG, I'LL BE SAVORING BEER AND SAUSAGES TO MY HEART'S CONTENT!

AND THEN, I JUST CHUG THAT BEER DOWN LIKE THERE'S NO TOMORROW!
I TAKE A SECOND AND THIRD BITE, THEN GULP IT DOWN,
AHI! THE FLAVOR LEAVES ME SPEECHLESS FOR A MOMENT!

THANK YOU FOR YOUR PATIENCE.

ONLY A PEOPLE WHO TRULY UNDERSTAND MEAT COULD EVEN CONCEIVE OF SUCH A THING.
AND THEN THE SAUSAGE... STUFFED IN THE CASING, LOCKING IN ALL THAT SAVORY GOODNESS SO IT DOESN'T ESCAPE INTO THE ETHER.

FOR THE PAST FIFTY YEARS, I'VE WATCHED EVERYONE AROUND ME SIP THEIR BEER, ENDURING A BITTER STRUGGLE OF MY OWN...
OH, THE BEER...
THIS BURNING DESIRE DEEP IN MY THROAT...

DELICIOUS!

WELL THEN, LET'S...

NOW, FEAST TO YOUR HEART'S CONTENT!

WHAT A MARVELOUS DRINKER YOU ARE!
THAT LOOKS DELICIOUS!

WHAT'S WRONG?
...HMM...

ALRIGHT, NEXT UP IS THE SAUSAGE...
NO, NO...

ARE YOU GOING TO GIVE A TOAST?
SO, HOW IS IT?

AFTER FIFTY YEARS, A SAUSAGE! IT MUST BE A PROFOUND EXPERIENCE INDEED.

AND YOU'RE BITING INTO IT SO DELICIOUSLY!

カプ

.....

OH MY... I EXPECTED A MORE DRAMATIC AND PASSIONATE REACTION FROM YOU...

WELL... UM...

カチン

HAPPY GOLDEN WEDDING ANNIVERSARY!

CHEERS!

THANK YOU VERY MUCH.

WOW, HERE IT COMES, HERE IT COMES!

WATCHING YOU DRINK RIGHT IN FRONT OF ME MAKES MY THROAT TINGLE!

DELICIOUS!

THAT'S ABSURD!!

HA-HA-HA!!

グ グ グ

HAIL TO THE BEER GODS!

OH, IT'S ABSOLUTELY EXHILARATING!

HUH?

IS THIS REALLY... DELICIOUS BEER?

UM...

OF COURSE NOT, THAT'S OUT OF THE QUESTION!

ARE WE TALKING ABOUT BEER HERE...?

WHAT IS THIS...?

WAIT, BEFORE WE GO ON...

ARE WE SERIOUSLY DISCUSSING BEER?

COULD IT BE THAT I'VE LOST MY MIND AND FORGOTTEN THE TASTE OF BEER...?

HOW RUDE TO EVEN SUGGEST SUCH A THING!

COULD IT REALLY BE SAUSAGE...?

AND WHAT ON EARTH DID WE JUST EAT?

YOU...

HONESTLY... I MIGHT BE LOSING MY MIND HERE...

IT'S JUST NOT GOOD AT ALL; NEITHER THE BEER NOR THE SAUSAGES...

HMM... IT'S BEEN FIFTY YEARS, SO MAYBE I WAS JUST TOO EXCITED ABOUT HOW DELICIOUS IT WOULD BE...

JUST AS I THOUGHT...!

WHOA, WHOA, THIS IS NOT GOOD!

IT SEEMS LIKE IT'S WAY TOO MUCH FOR US...

IF YOU'D LIKE, PLEASE HAVE SOME OF THIS.

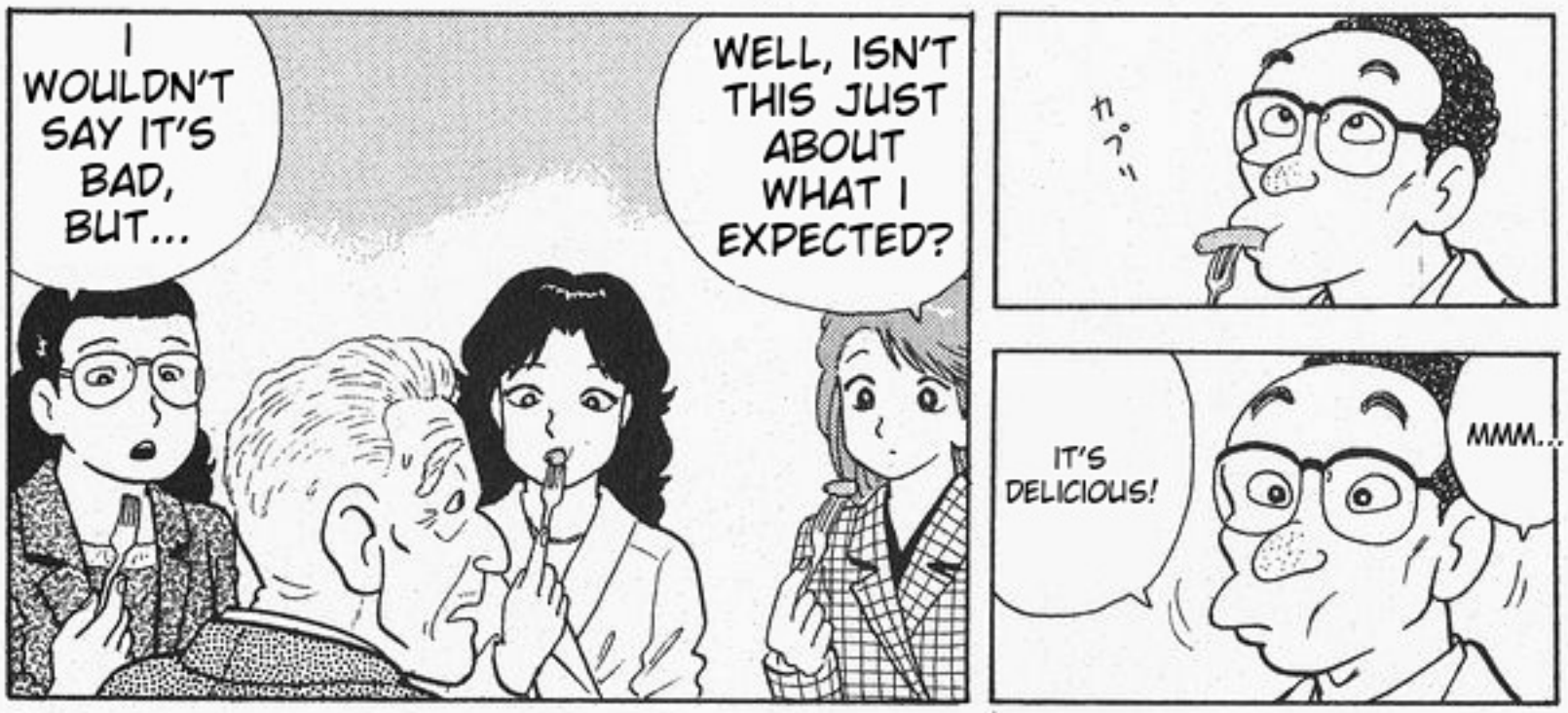
16

WELL, I WON'T HOLD BACK THEN...

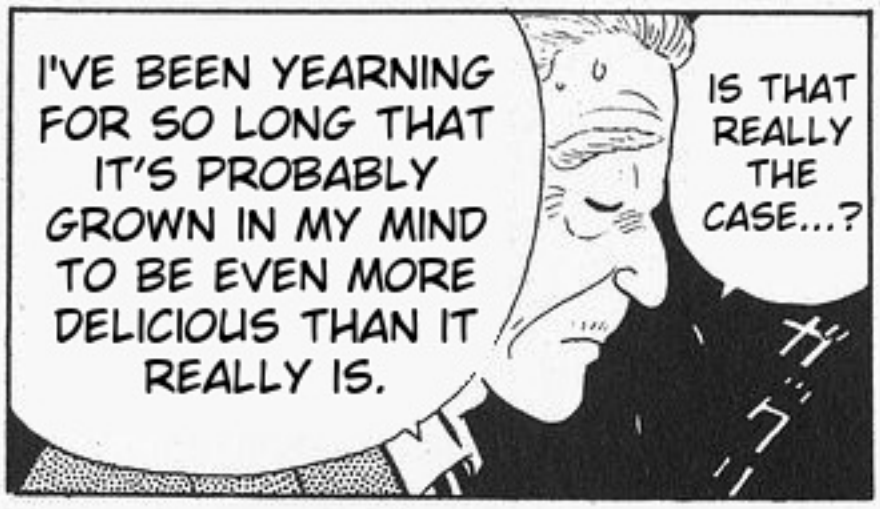
LET'S ORDER SOME SAUSAGES TOO!

THE BEER HAS ALWAYS TASTED LIKE THIS, BUT...

DELICIOUS!


I WOULDN'T SAY IT'S BAD, BUT...
WELL, ISN'T THIS JUST ABOUT WHAT I EXPECTED?
カプッ
IT'S DELICIOUS!
MMM...

THEN I COULD HAVE GONE TO PARADISE WITH MEMORIES WORTH MORE THAN GOLD...
AFTER ENDURING FOR FIFTY YEARS, I SHOULD HAVE JUST HELD OUT A LITTLE LONGER...


I'VE BEEN YEARNING FOR SO LONG THAT IT'S PROBABLY GROWN IN MY MIND TO BE EVEN MORE DELICIOUS THAN IT REALLY IS.
IS THAT REALLY THE CASE...?
ガーン

YOU...
IT WAS JUST AN ILLUSION, A DAYDREAM THAT I PAINTED FOR MYSELF, ONLY TO COME CRASHING DOWN...

PLEASE, TAKE CARE OF YOURSELF...
OH, NO.
THANK YOU, EVERYONE, I APOLOGIZE FOR HIS OUTBURST.

LET'S GO... I SHOULDN'T HAVE COME HERE...

EVEN IF WE'RE TOSSED AROUND BY ILLUSIONS, WE CAN'T JUST SAY REALITY IS TERRIBLE.

BUT YOU KNOW,

THE DREAM HAS FINALLY SLIPPED AWAY, HASN'T IT...

HOW UNFORTUNATE, TO THINK THIS GOLDEN ANNIVERSARY IS RUINED...

HUH?

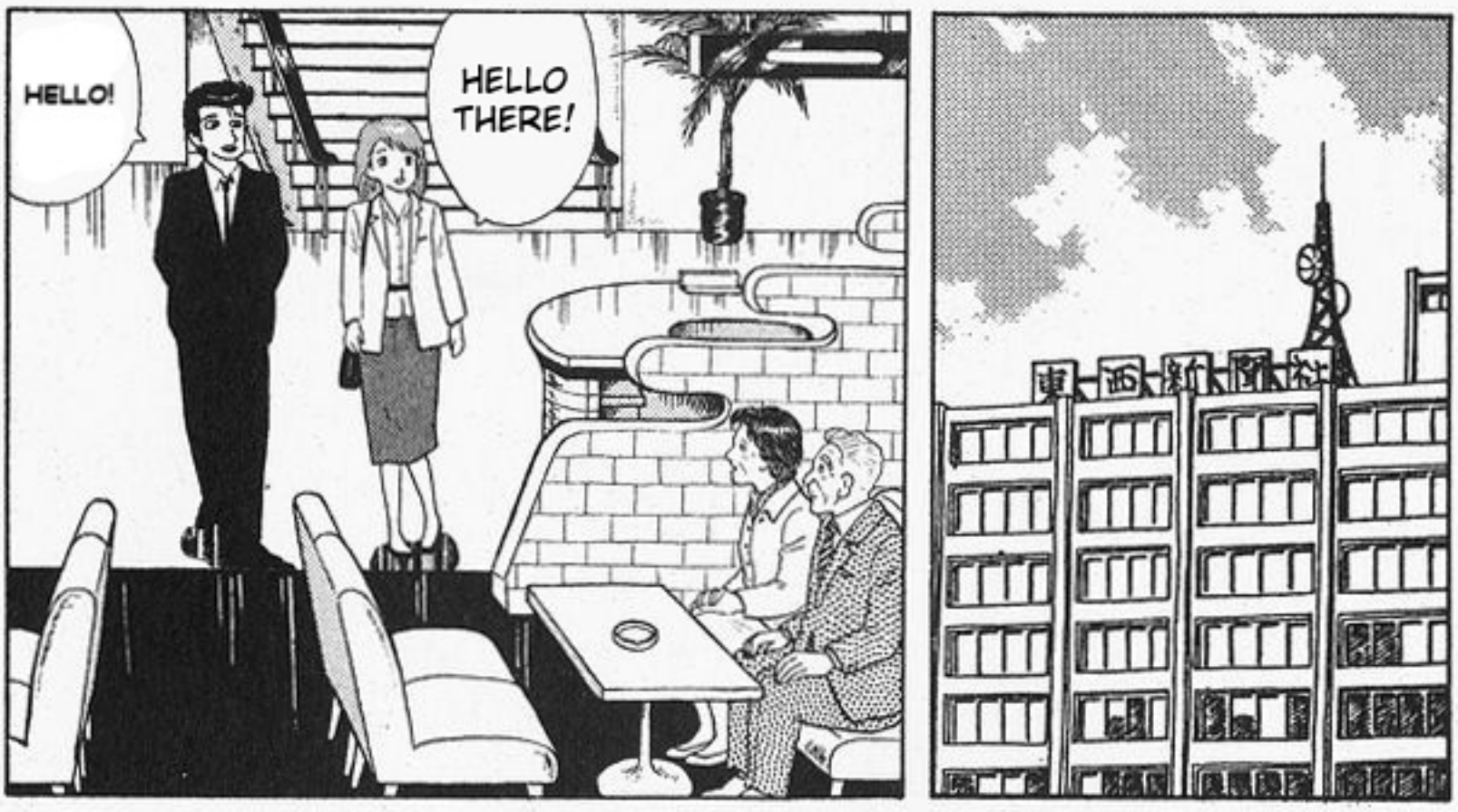
NO... WHAT THAT PERSON JUST SAID CAN'T SIMPLY BE DISMISSED AS A FANTASY...

WE HAVE TO MAKE IT A HAPPY GOLDEN ANNIVERSARY!!

WE CAN'T LET FIFTY YEARS GO TO WASTE,

...?

DELICIOUS!



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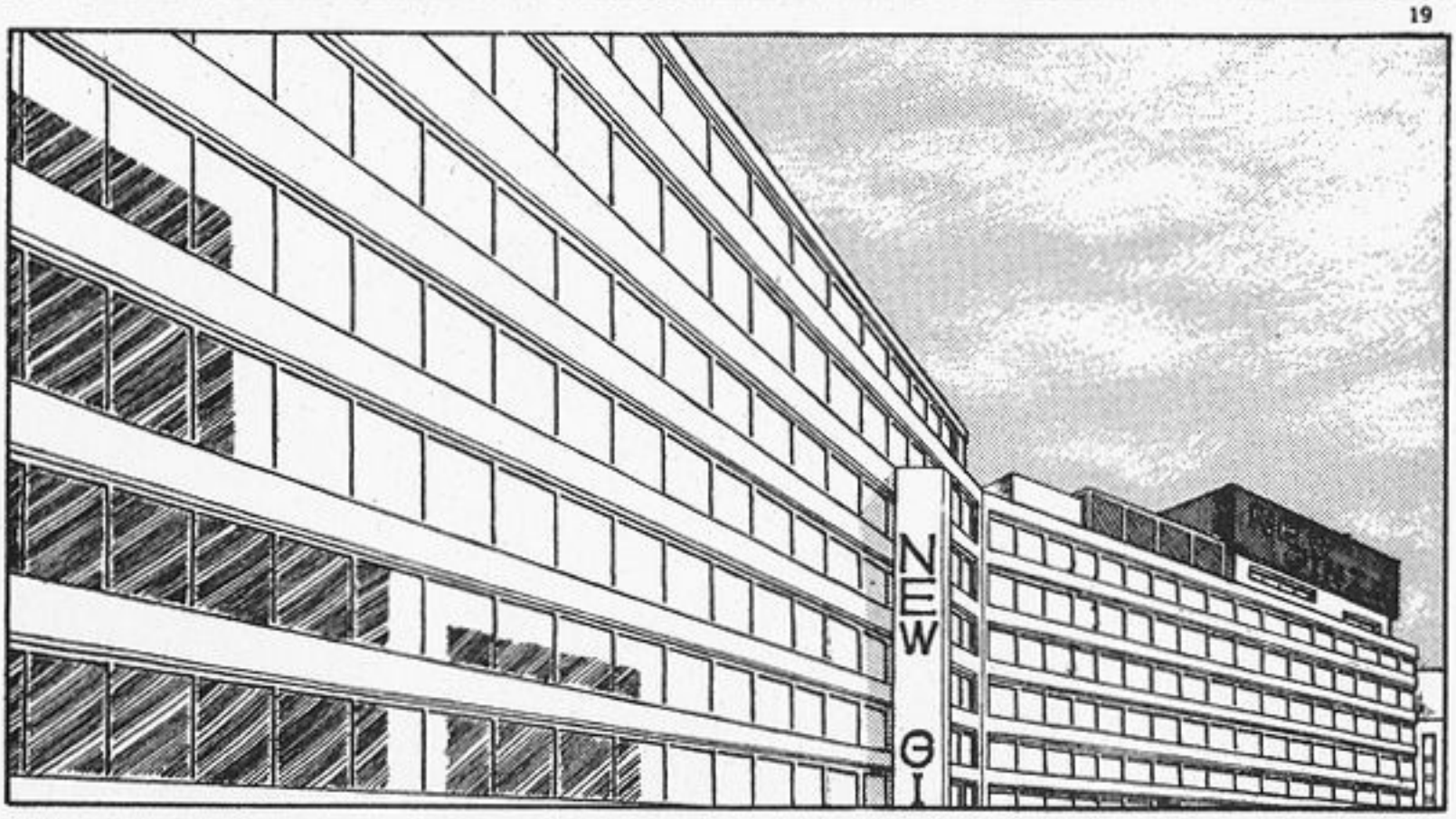


THERE'S ABSOLUTELY NOTHING YOU CAN'T FIND IN OUR NEW GINZA DEPARTMENT STORE'S FOOD SECTION!!

NOW, PLEASE, TAKE A LOOK AT EVERYTHING!

ALLOW ME TO INTRODUCE MR. KINZŌ SAKAMURA AND HIS LOVELY WIFE, ELKE.

I'M TRULY SORRY FOR HAVING YOU GUIDE US YOURSELF...

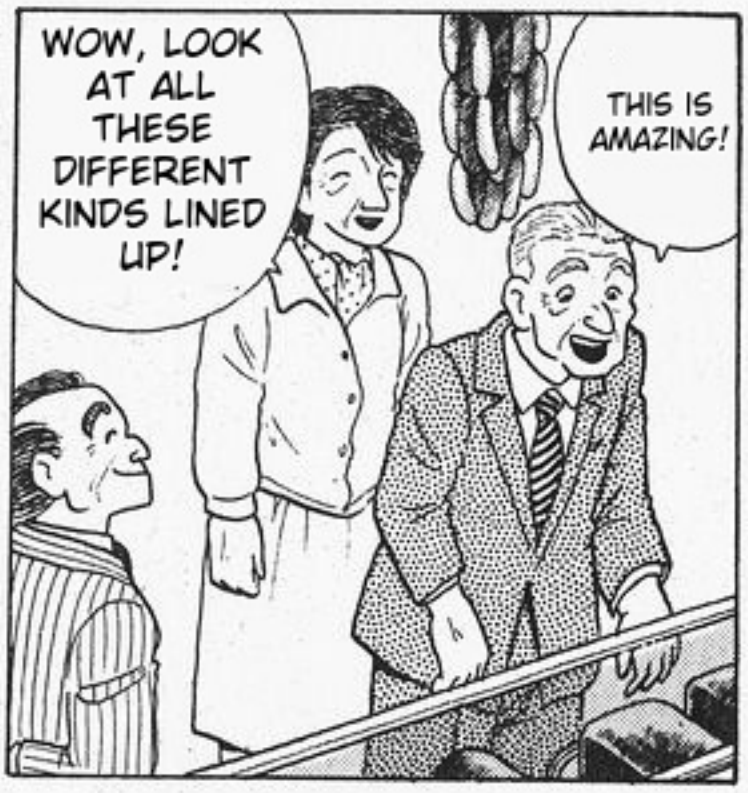
HE'S USUALLY NOT BUSY...

OH, THERE'S NO NEED TO BE CONCERNED ABOUT ANYTHING,

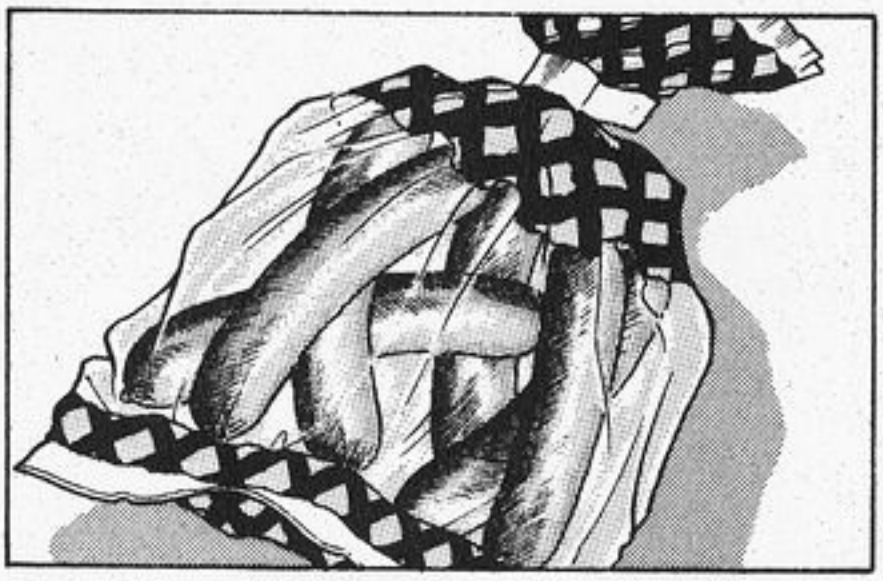
WE'VE CAREFULLY SELECTED ONLY THE FINEST HAMS AND SAUSAGES.

DELICIOUS!

HEH HEH... I'VE CAREFULLY SELECTED THE FINEST, YOU KNOW!


WOW, LOOK AT ALL THESE DIFFERENT KINDS LINED UP!
THIS IS AMAZING!

YAMAOKA! HOW DARE YOU?! ALL OUR SAUSAGES ARE GOOD!

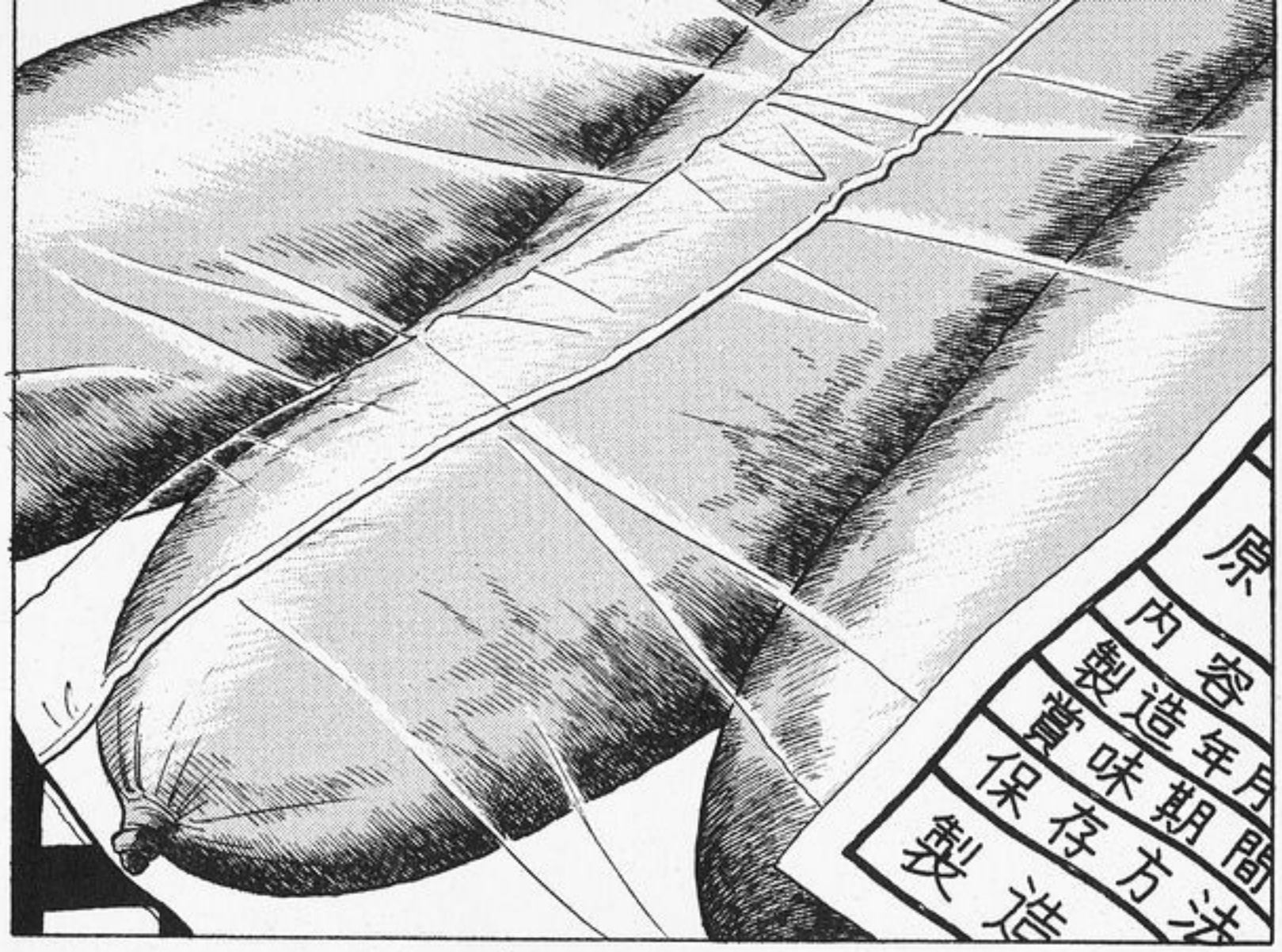


YES.
SHOW ME THAT WIENER!

A SECRET?
HUH?

COME ON, TAKE A CLOSER LOOK!

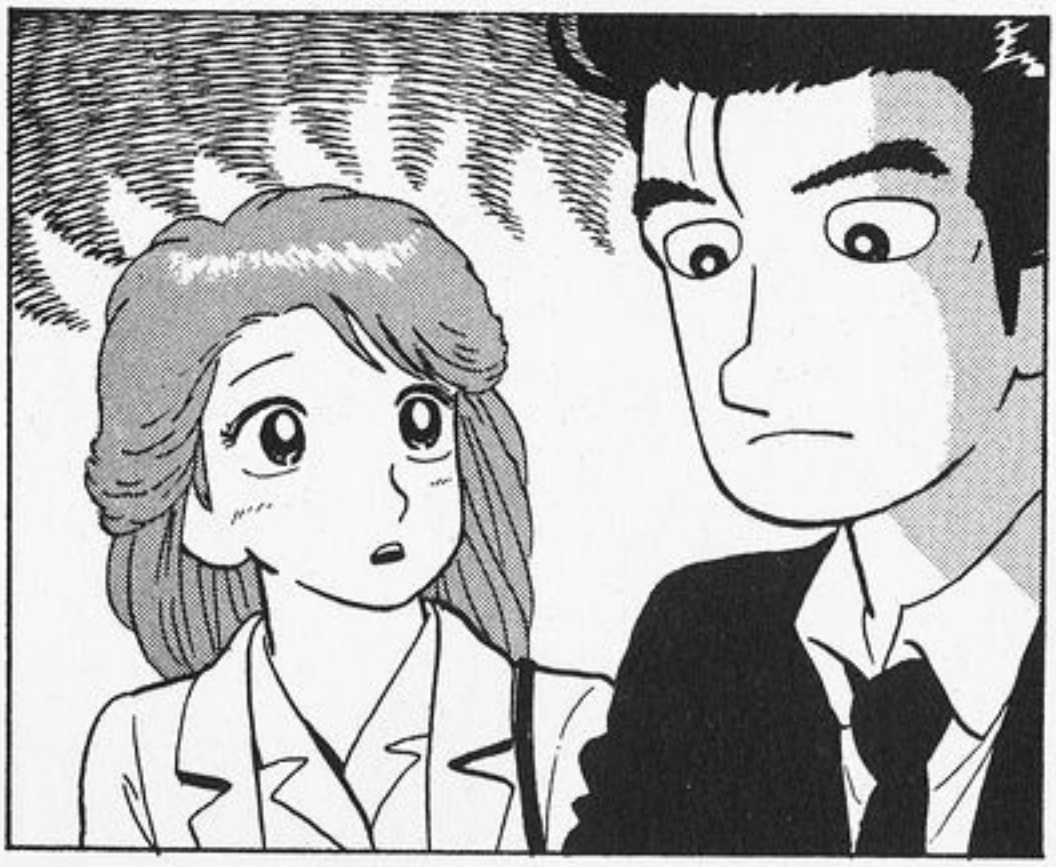
I BELIEVE SAKIMURA WAS DISAPPOINTED NOT BECAUSE OF SOME FANTASY ABOUT SAUSAGES.
I'LL REVEAL THE SECRET TO YOU!


原
内容
製造年月
賞味期間
保存方法
製造

WELL, UM...!!

W-WHAT IS THIS...?

22



HEY, HEY, WHAT IN THE WORLD IS GOING ON...?
WHAT ON EARTH IS HAPPENING...?

第1話

五十年目の味覚

〈後編〉

THE INGREDIENTS ARE... PORK... MUTTON?!

品名 ポークソーセージ(ウインナー)
内容量 300g
原材料名 豚肉・マトン・香辛料・

OH, BUT THERE ARE SAUSAGES MADE WITH RABBIT AND HORSE MEAT TOO!

AREN'T SAUSAGES MADE SOLELY FROM PORK?!

I'M UTTERLY SHOCKED...

WHAT?! RABBIT AND HORSE MEAT?!

2

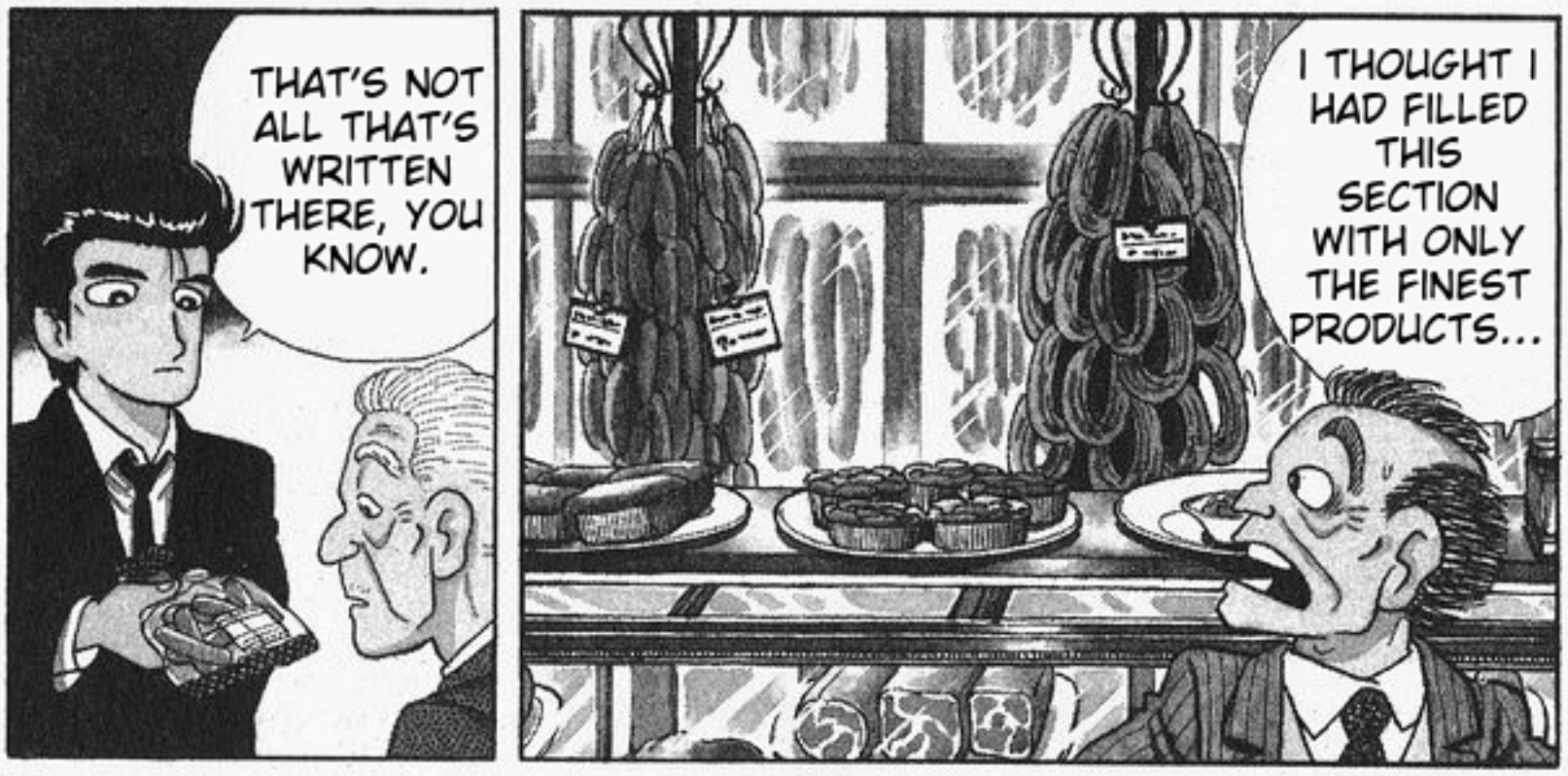
EXACTLY! PORK IS WHAT MAKES FOR THE TASTIEST SAUSAGES, AFTER ALL!

MIXING IN OTHER MEATS JUST ISN'T FAIR!

AND HORSE MEAT ARE ALL TRULY FANTASTIC IN THEIR OWN RIGHT, BUT WHEN IT COMES TO SAUSAGE, SOMETIMES THEY USE LOWER QUALITY CUTS, YOU KNOW.

WELL, YOU SEE, RABBIT MEAT, LAMB,

DELICIOUSNESS UNLEASHED 16!



3

IT ENHANCES THE CRUNCH, AND WITH ITS MOISTURE-RETAINING PROPERTIES, IT KEEPS THE SAUSAGE DELICIOUSLY JUICY.

YES, WHEN YOU USE THIS, IT CREATES A DELIGHTFUL STICKINESS THAT HELPS THE MEAT MOLD INTO THE SHAPE OF A SAUSAGE.

IT REFERS TO SUBSTANCES LIKE POLYPHOSPHATES.

WHAT EXACTLY IS THIS BINDING AGENT?

OH, THAT'S A CHEMICAL THEY ALSO USE IN FISH CAKES, ISN'T IT?

IT'S WELL-KNOWN THAT THERE ARE VARIOUS HARMS TO THE HUMAN BODY.

HOWEVER, NITRITES ARE CARCINOGENIC, AND POLYPHOSPHATES CAN LEACH ESSENTIAL CALCIUM FROM OUR BODIES.

NO JOKE... WHAT ON EARTH ARE WE BEING FED?!?

TO PROLONG SHELF LIFE, THEY ADD SYNTHETIC PRESERVATIVES.

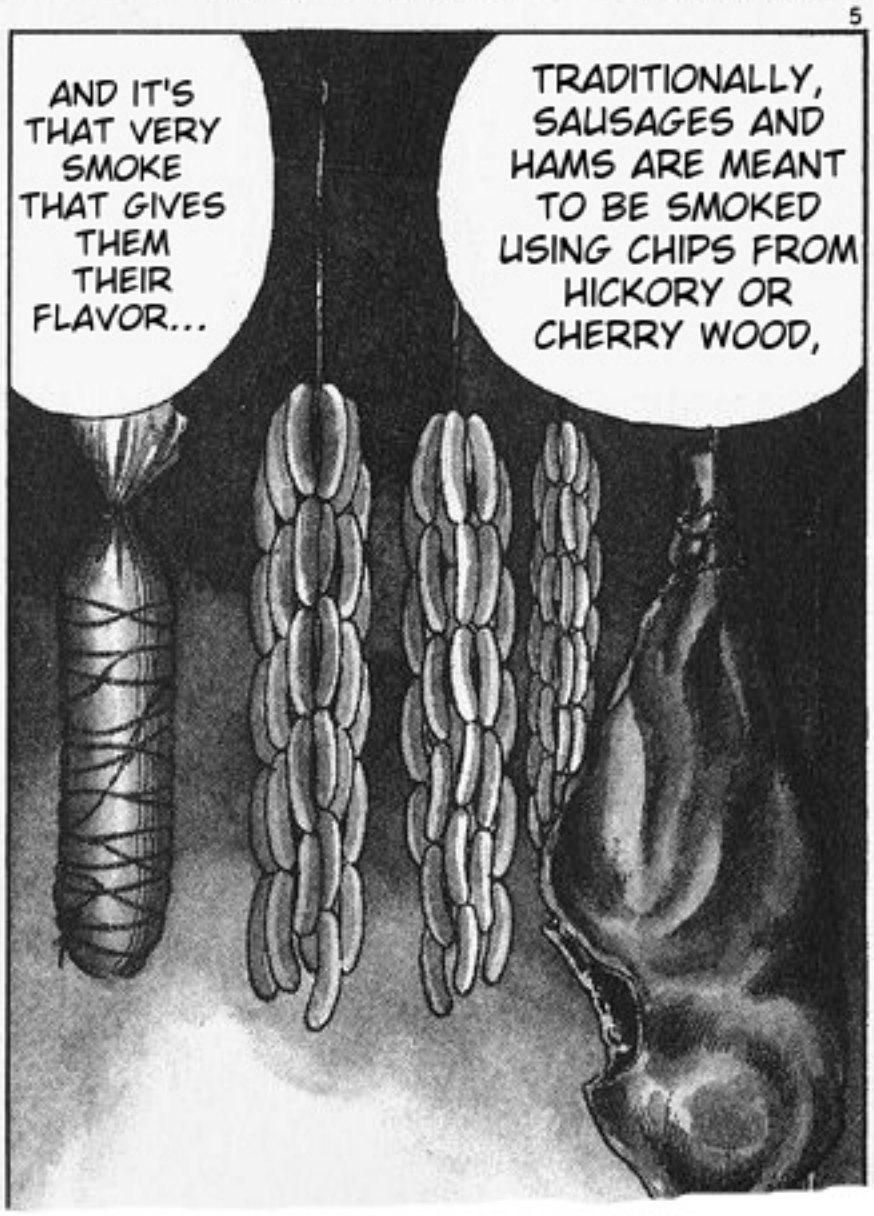
AND THEN THEY SEASON IT WITH CHEMICAL FLAVOR ENHANCERS,

4

BUT I REALLY DON'T WANT TO FEED THAT TO THE KIDS!

KIDS ABSOLUTELY ADORE WIENER SAUSAGES, DON'T THEY?

DELICIOUSNESS UNLEASHED 16!



THEN IT'S NOT EVEN A MATTER OF WHETHER IT'S DELICIOUS OR NOT...

WHAT A REVELATION...

ORIGINALLY, THE PURPOSE OF SMOKING IS...

WE DRAW OUT EXCESS MOISTURE AND ENHANCE ITS PRESERVABILITY.

AND YET, SOAKING IT IN LIQUID SMOKE IS NOTHING BUT A DECEPTION.

W-WELL, HOW ABOUT THIS! IT'S PURE PORK!

SURELY THERE'S SOMETHING GOOD OUT THERE...

HOLD ON, WHAT YAMAOKA CHOSE IS THE WORST OF THE WORST.

6

UGH...!

THE NEED FOR A BINDING AGENT SUGGESTS THAT THE PORK'S QUALITY IS POOR, AND SALT ALONE CAN'T CREATE THAT NECESSARY STICKINESS.

WHEN YOU MIX SALT INTO PORK, THE PROTEINS DISSOLVE IN THE SALT, CREATING THAT NATURAL STICKINESS ALL ON THEIR OWN.

BUT LOOK, IT CONTAINS COLOR ADDITIVES AND BINDERS. IF THE PORK WERE TOP-NOTCH, THERE'D BE NO NEED FOR BINDERS.

DELICIOUSNESS UNLEASHED 16!

NOT ONLY ARE YOU SHARP AS A TACK, BUT YOU CAN CLEARLY RECALL A FLAVOR FROM FIFTY YEARS AGO—HOW IMPRESSIVE!

I REALIZED IT WASN'T JUST A BLUR IN MY MEMORY...

BUT HEY, GOOD FOR YOU!

I WONDER WHY I COULDN'T FIND ANY JOY IN JAPANESE BEER AT ALL...?

WHAT ABOUT THE BEER, THOUGH...

WELL, I GET THE GIST ABOUT THE SAUSAGE NOW,

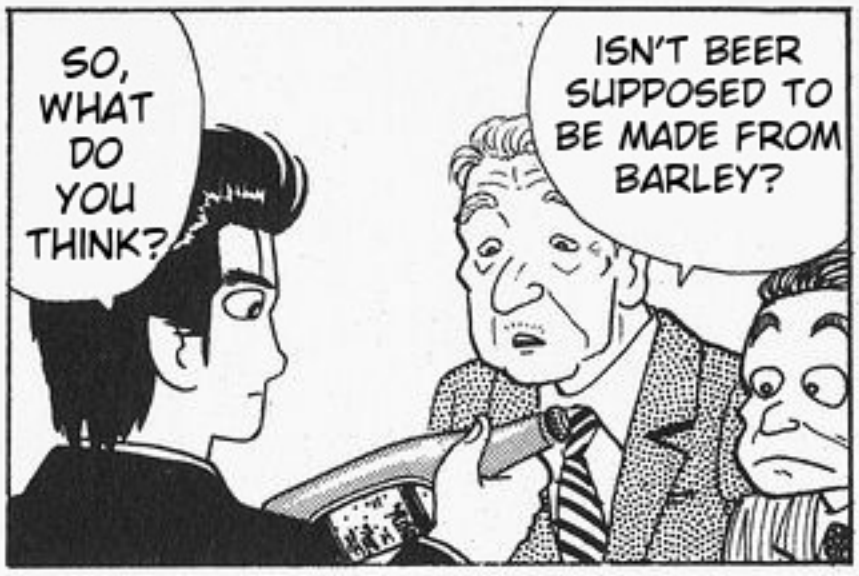
LET'S HEAD OVER THERE, SHALL WE?

8

TAKE A LOOK AT THE INGREDIENTS LIST HERE.

HMM?

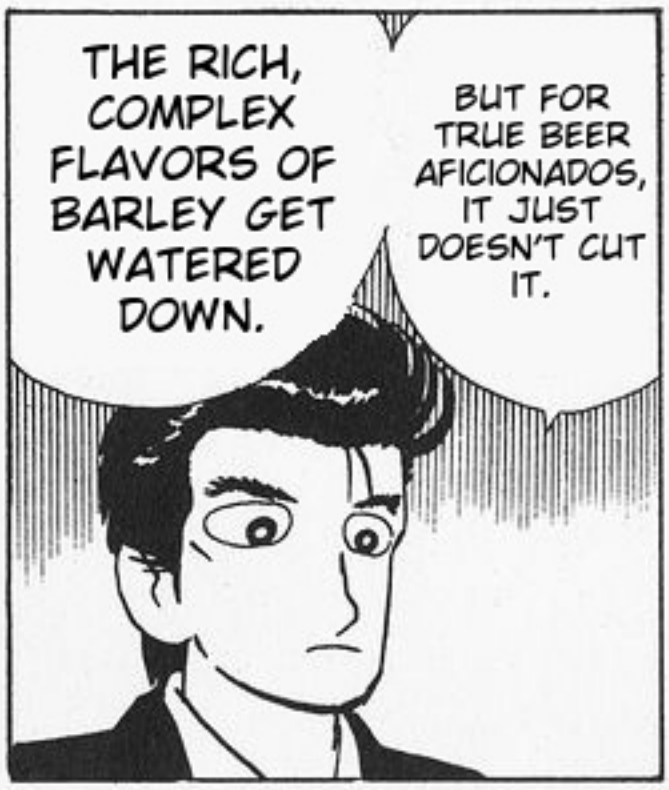
BEER
TOKYO
JAPAN
原材料 麦芽・ホップ
米・コーン・スターチ
633ml

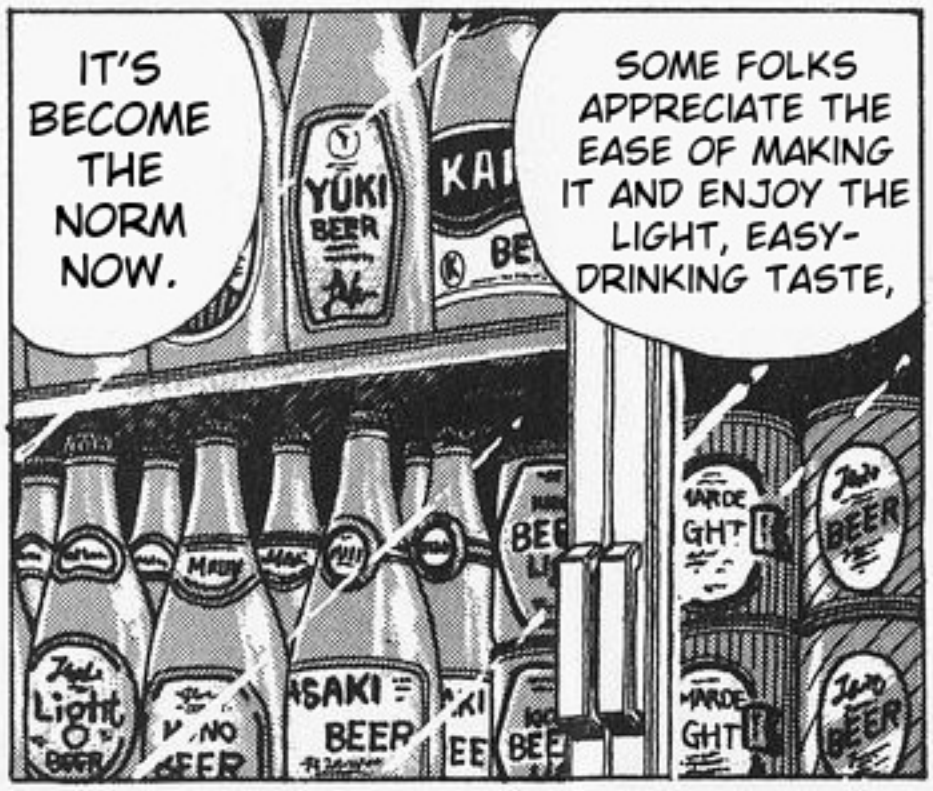

SO, WHAT DO YOU THINK?
ISN'T BEER SUPPOSED TO BE MADE FROM BARLEY?

AMERICAN BEERS HAVE A LOT OF THAT TOO.
MOST JAPANESE BEERS ARE BREWED USING NOT JUST MALT, BUT ALSO RICE, CORN, AND STARCH!

RICE, CORN, AND STARCH ALONGSIDE MALT, YOU SAY?!
WHAT?!

WHAT?! THEY ACTUALLY USE RICE AND CORN STARCH IN BEER?!


THE RICH, COMPLEX FLAVORS OF BARLEY GET WATERED DOWN.
BUT FOR TRUE BEER AFICIONADOS, IT JUST DOESN'T CUT IT.


IT'S BECOME THE NORM NOW.
SOME FOLKS APPRECIATE THE EASE OF MAKING IT AND ENJOY THE LIGHT, EASY-DRINKING TASTE,
YUKI BEER
Light BEER
ASAKI BEER

MAJOR COMPANIES ARE COMPETING FIERCELY, CHURNING OUT FAKE SAUSAGES AND FAKE BEER LIKE THERE'S NO TOMORROW!

WHAT ON EARTH HAS HAPPENED TO JAPAN?!

WHAT A REVELATION...

TRULY, WHAT A WORLD WE LIVE IN...

TO THINK THERE'S NO REAL BEER OR SAUSAGES...

AH... AFTER FIFTY YEARS OF PATIENCE, I FINALLY BREAK MY VOW AND...!

COME NOW, THERE'S NO NEED TO LAMENT SO MUCH!

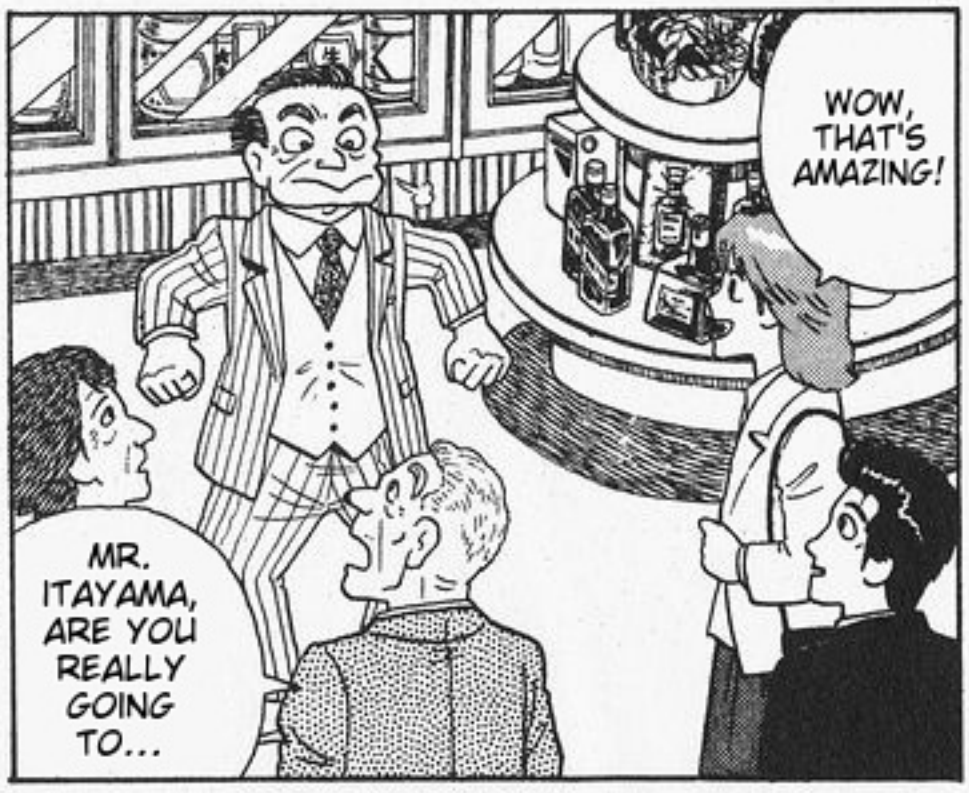
THIS EBISU BEER HAS BEEN BREWED WITH JUST MALT AND HOPS SINCE WAY BACK!

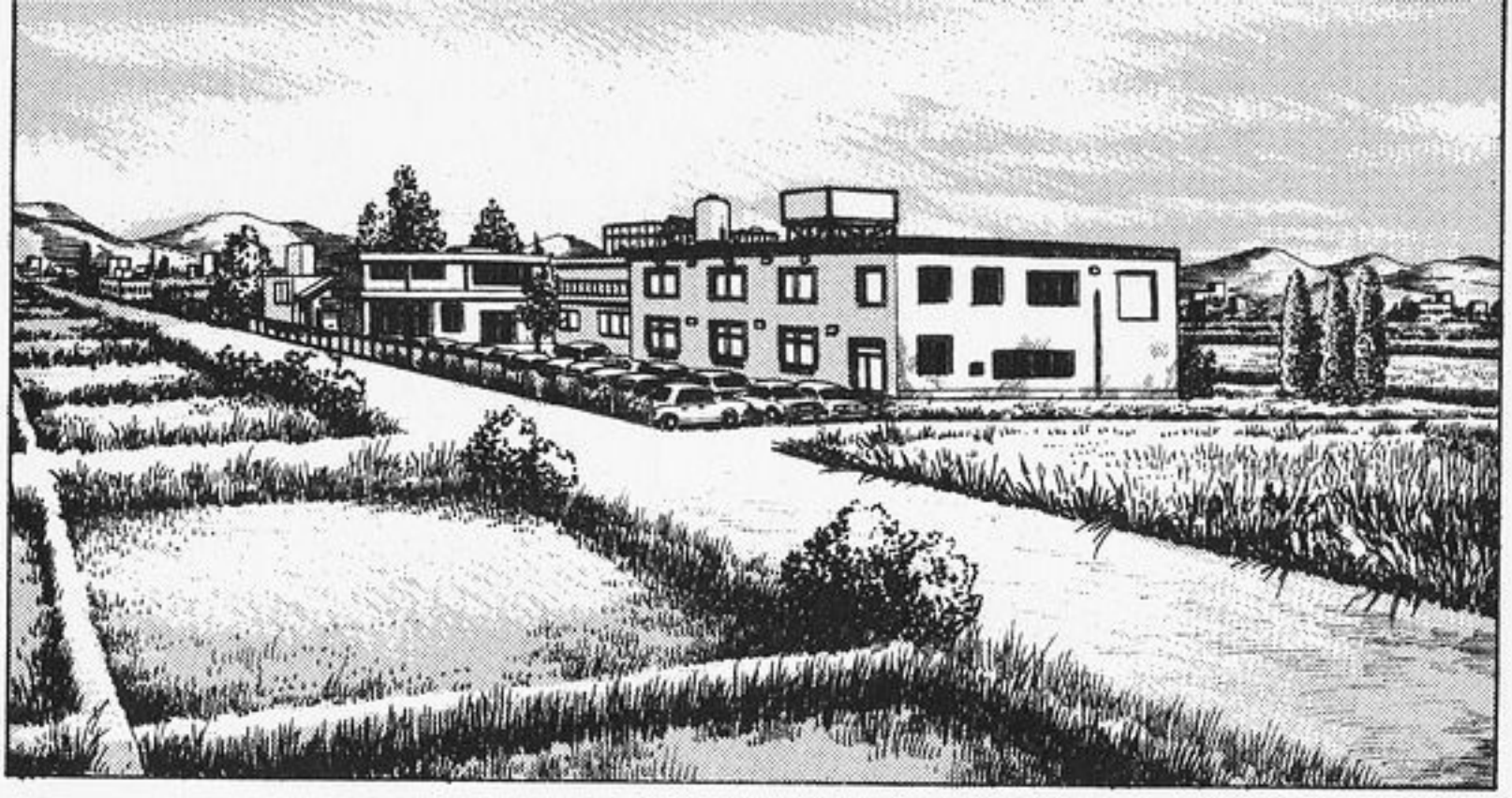
OH! SO I CAN FINALLY ENJOY AUTHENTIC GERMAN BEER RIGHT HERE IN JAPAN?!

THE AMOUNT IS SMALL, BUT THERE ARE JAPANESE BREWERS CRAFTING BEER MADE SOLELY FROM MALT.

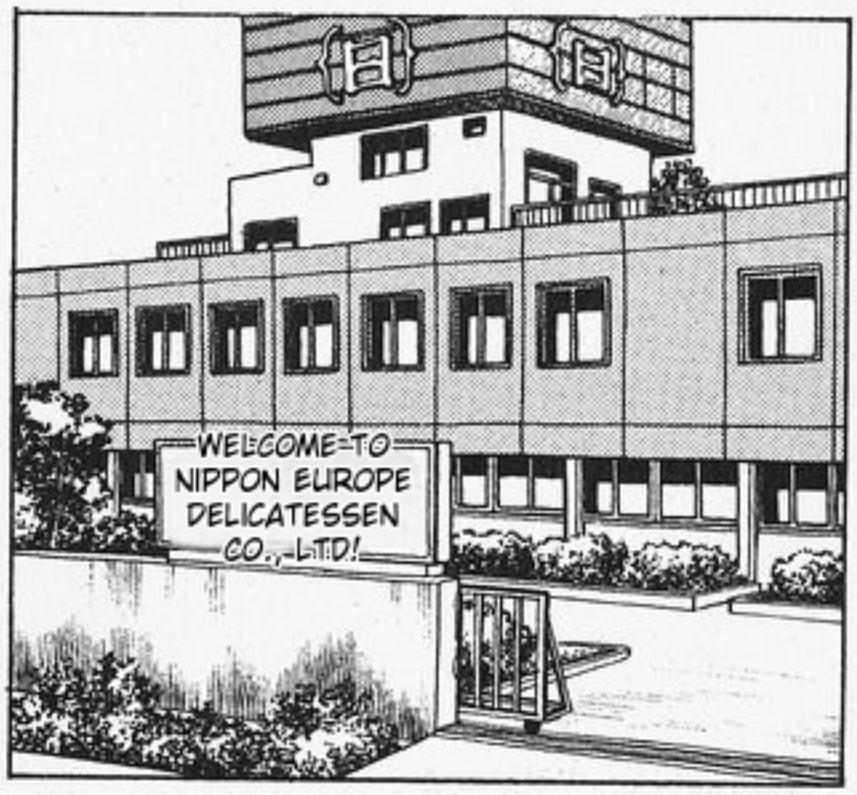
HOWEVER, OTHER BREWERIES HAVE ONLY JUST BEGUN TO PRODUCE IT RECENTLY.

DELICIOUSNESS UNLEASHED 16!





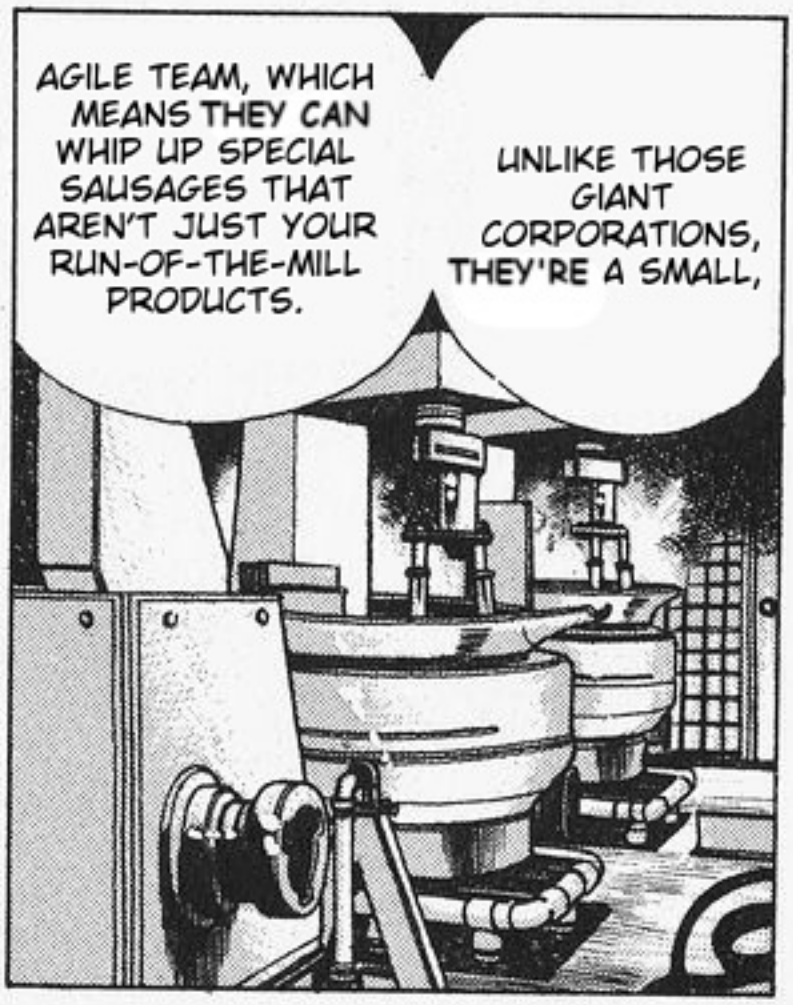
THIS PLACE IS ONE OF THE FINEST GOURMET DELICATESSEN COMPANIES IN JAPAN.


WELCOME TO NIPPON EUROPE DELICATESSEN CO.,LTD!

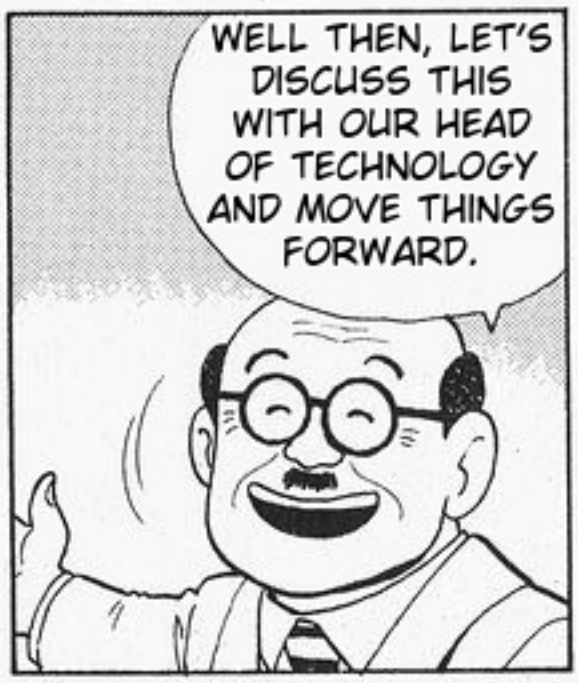
ALRIGHT, WE'RE ABOUT TO CRAFT SOME GENUINE SAUSAGES HERE, NO FILLERS, JUST THE REAL DEAL!

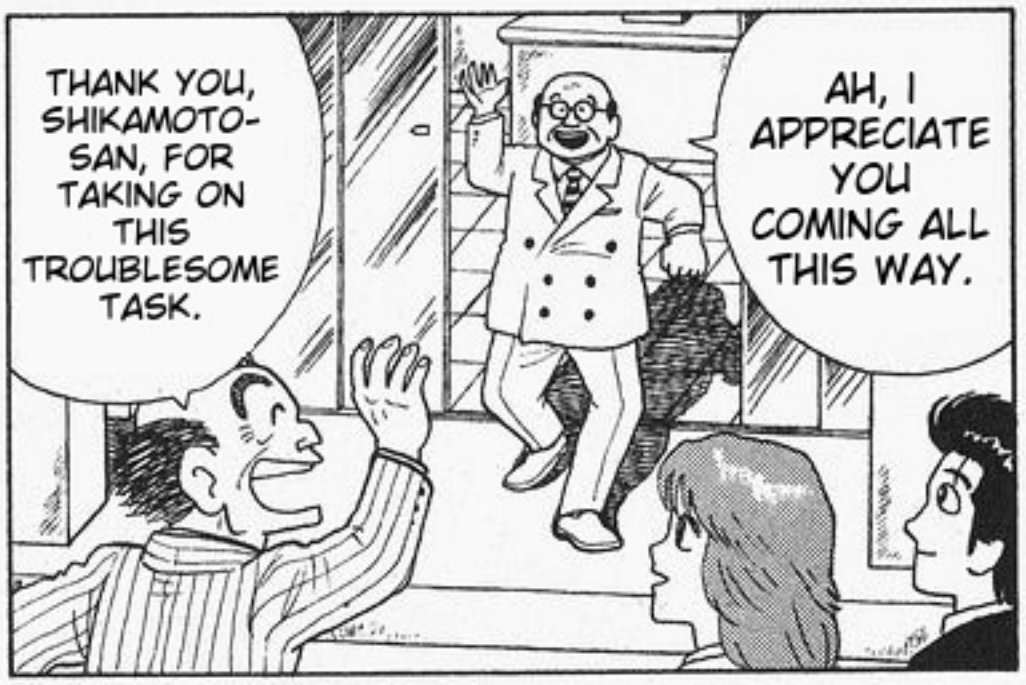
12

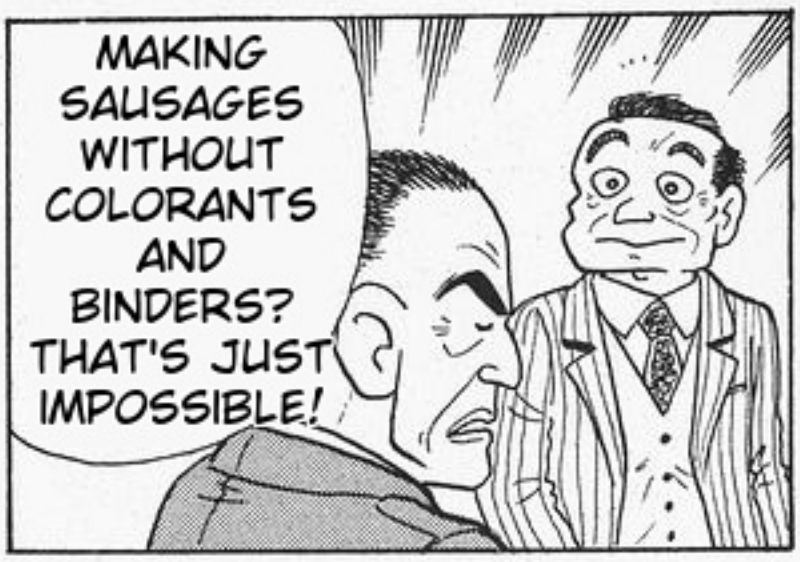
I'VE GOT A GOOD RAPPORT WITH THE PRESIDENT, MR. SHIKAMOTO, SO HE'S AGREED TO LEND A HAND.


AGILE TEAM, WHICH MEANS THEY CAN WHIP UP SPECIAL SAUSAGES THAT AREN'T JUST YOUR RUN-OF-THE-MILL PRODUCTS.
UNLIKE THOSE GIANT CORPORATIONS, THEY'RE A SMALL,

DELICIOUSNESS UNLEASHED 16!







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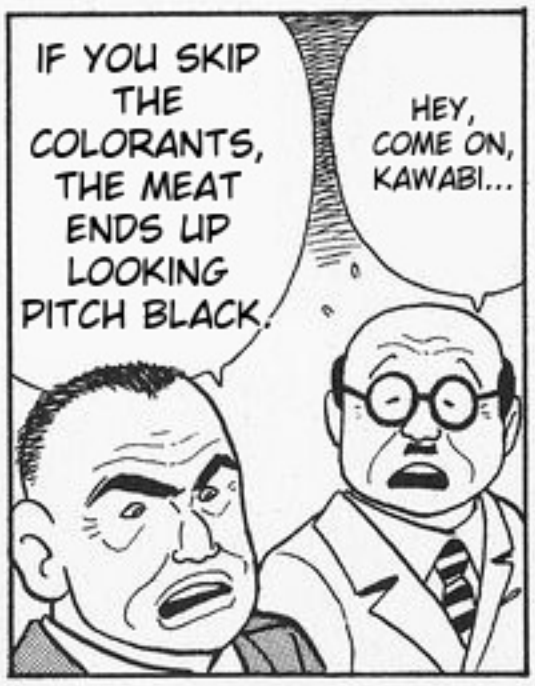


WELL, IF YOU JUST TRIED IT ONCE, YOU MIGHT UNDERSTAND...

SAUSAGES REQUIRE COLOR ENHANCERS AND BINDING AGENTS TO MAKE THEM RIGHT.

NOT GOING TO HAPPEN.

THAT'S A NO-GO, IT REEKS OF AMATEUR LOGIC.

NO, IT'S BECAUSE YOU'RE USING BAD PIGS; USE GOOD ONES AND...

ISN'T THAT A BIT OFF THE MARK?

THIS ISN'T MADE WITH THE FINEST CUTS MEANT FOR A STEAK, YOU KNOW!

FIRST OF ALL, SAUSAGES ARE A BRILLIANT INVENTION CRAFTED TO MAKE SUBPAR MEAT SOMEHOW DELICIOUS!

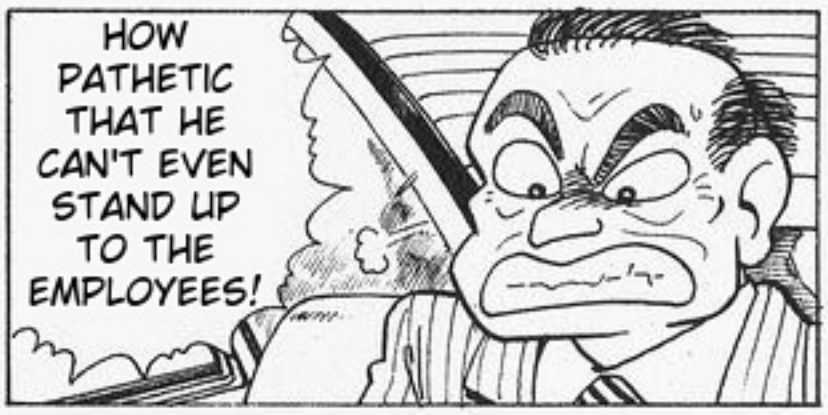
EVEN THE BITS TRIMMED AWAY TO SHAPE THE MEAT ARE FILLED WITH TOP-NOTCH GOODNESS!

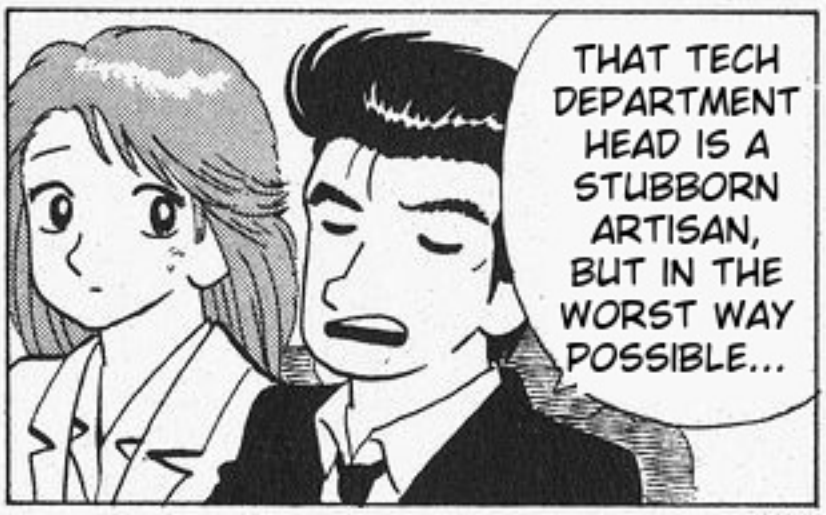
EVEN IF IT'S CALLED SCRAP MEAT, IF THE PIG WAS HEALTHY, THE QUALITY SHOULD STILL BE GREAT!

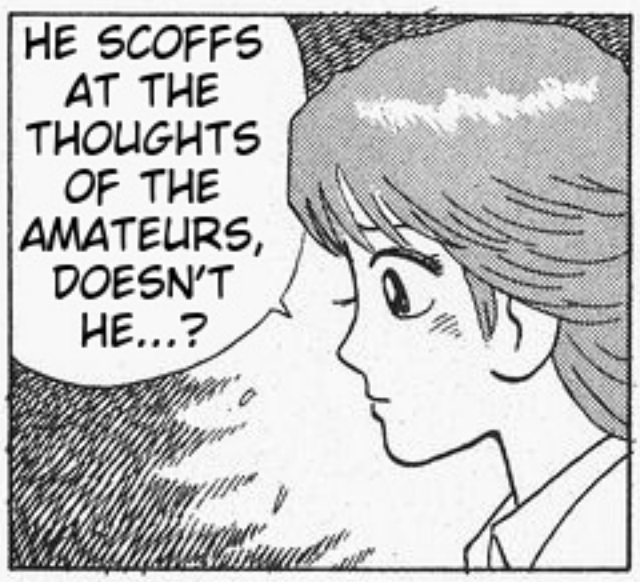
I WISH YOU'D STOP ASKING FOR UNATTAINABLE THINGS WITH SUCH NAIVE THINKING!

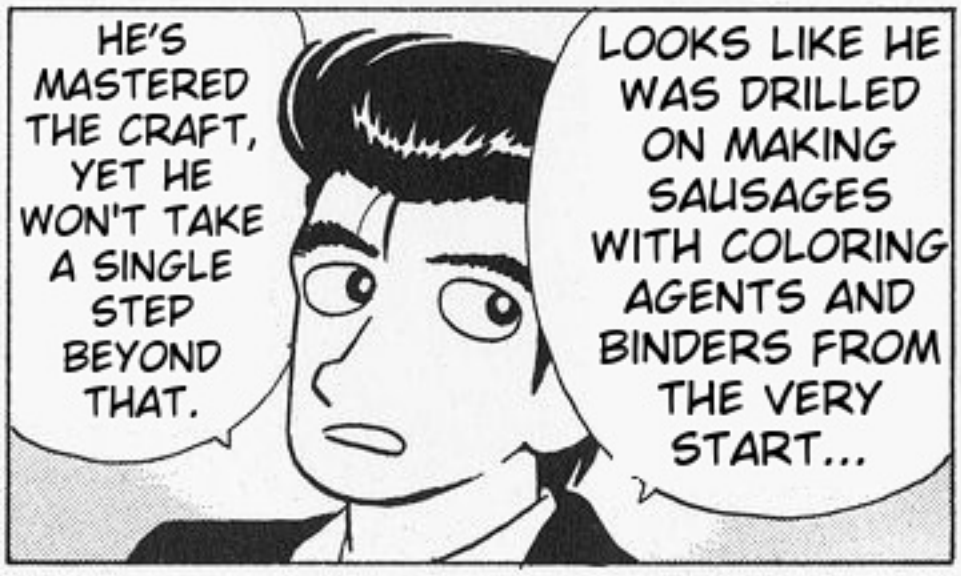
WE'RE PUTTING OUR SKILLS TO THE TEST, TIRELESSLY CRAFTING SAUSAGES TO COMPENSATE FOR INFERIOR MEAT QUALITY!

DELICIOUSNESS UNLEASHED 16!









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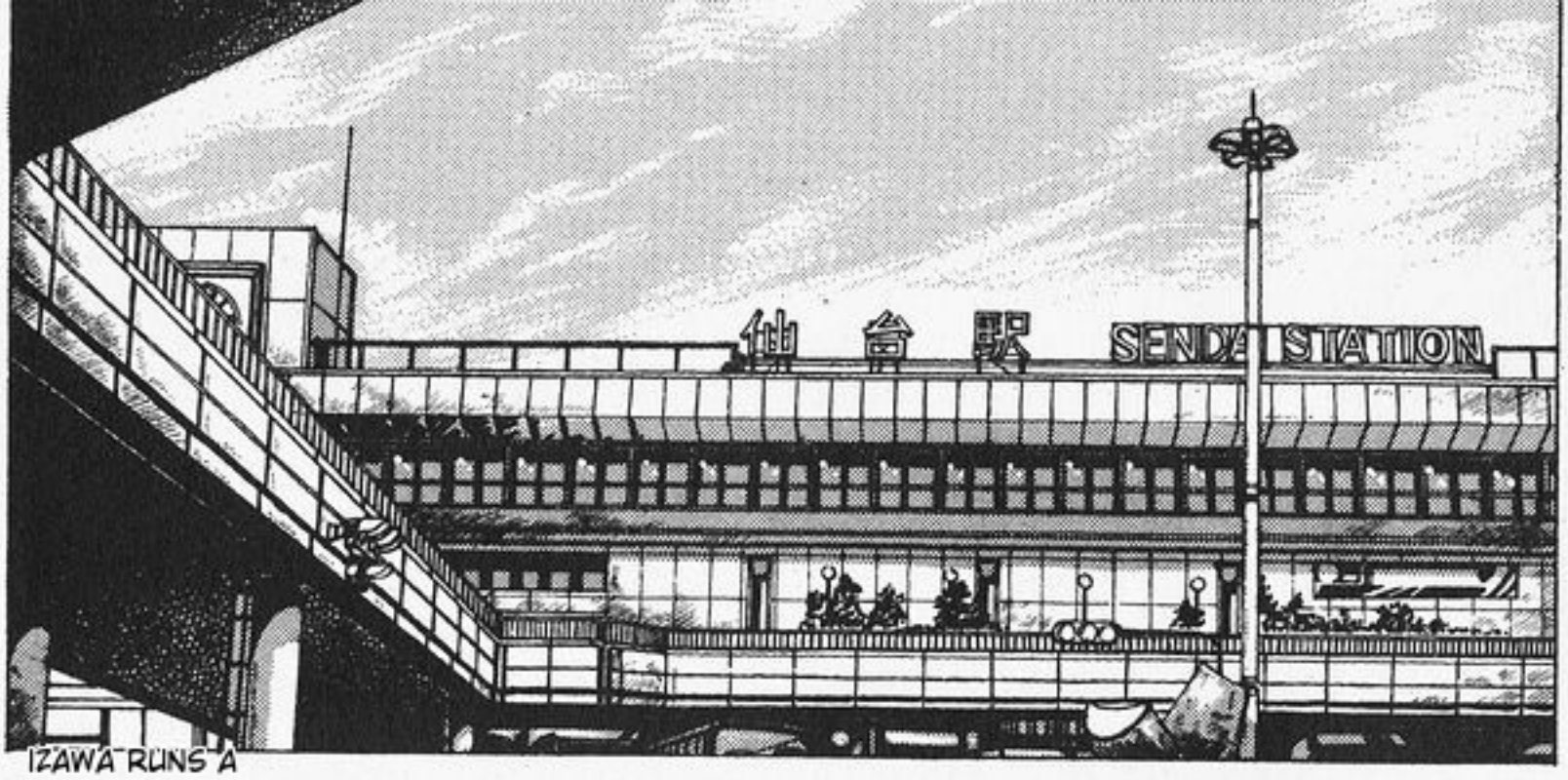


IZAWA RUNS A SAKE-BREWERY THAT HAS SERVED THE SENDAI CLAN'S OFFICIAL STOREHOUSES. HOWEVER, HIS LOVE FOR FINE DINING GOT THE BETTER OF HIM, AND HE ENDED UP STARTING A RESTAURANT.

MR.

AH, WELCOME!

LET ME INTRODUCE YOU TO MR. HEIHICHI IZAWA OF KATSUYAMA ENTERPRISES.

I THINK THAT MIGHT JUST BE ENOUGH TO SATISFY MR. SAKUMURA, DON'T YOU THINK?

THE SAUSAGES MADE AT HIS RESTAURANT, SEIYOKEN, ARE ABSOLUTELY TO DIE FOR!

SADLY, THE ONLY THING HE DOES USE IS A BINDING AGENT.

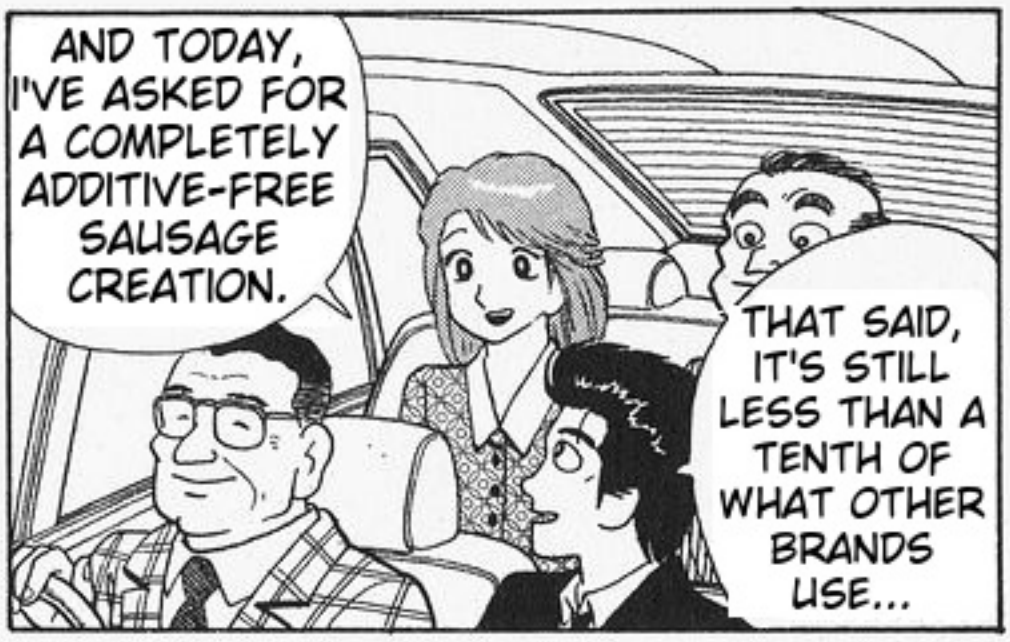
SO, HE DECIDED TO CRAFT HIS OWN CREATIONS RIGHT IN HIS OWN ESTABLISHMENT.

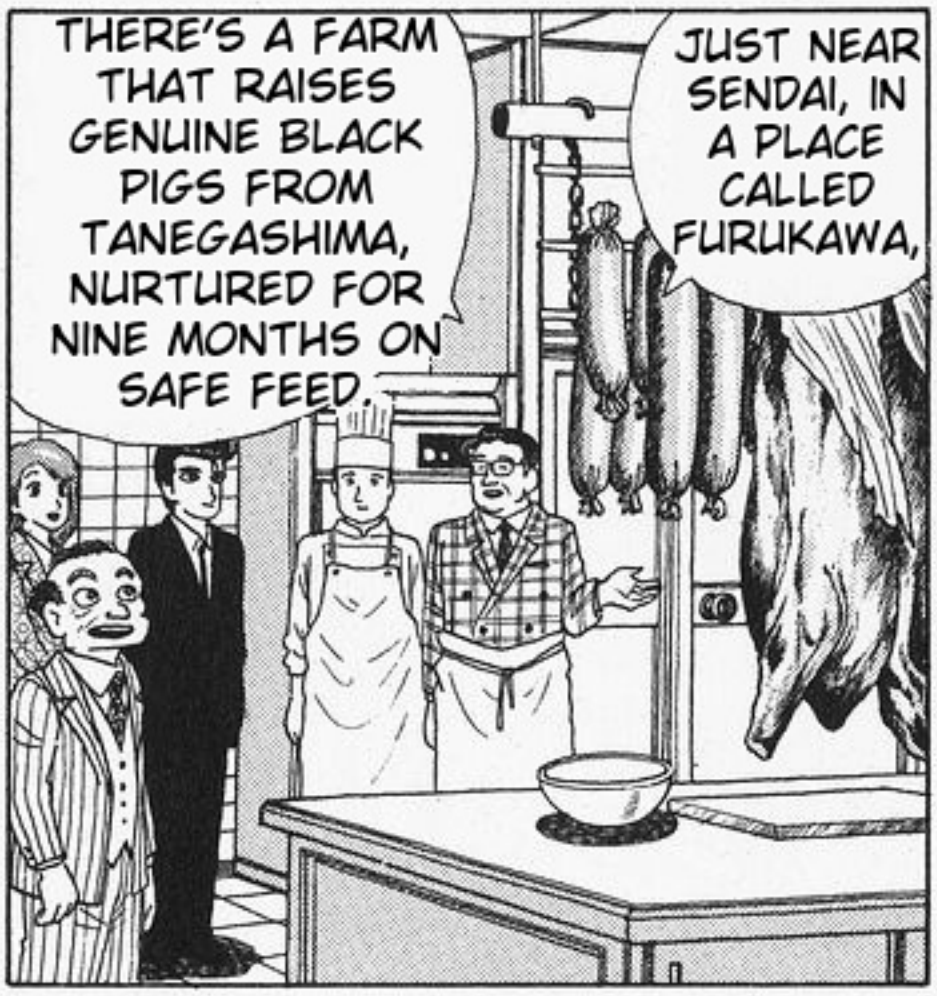
HE WANTS TO SERVE DELICIOUS HAMS AND SAUSAGES AT HIS RESTAURANT, BUT HE JUST CAN'T SEEM TO FIND ANY STORE-BOUGHT OPTIONS THAT MEET HIS STANDARDS.

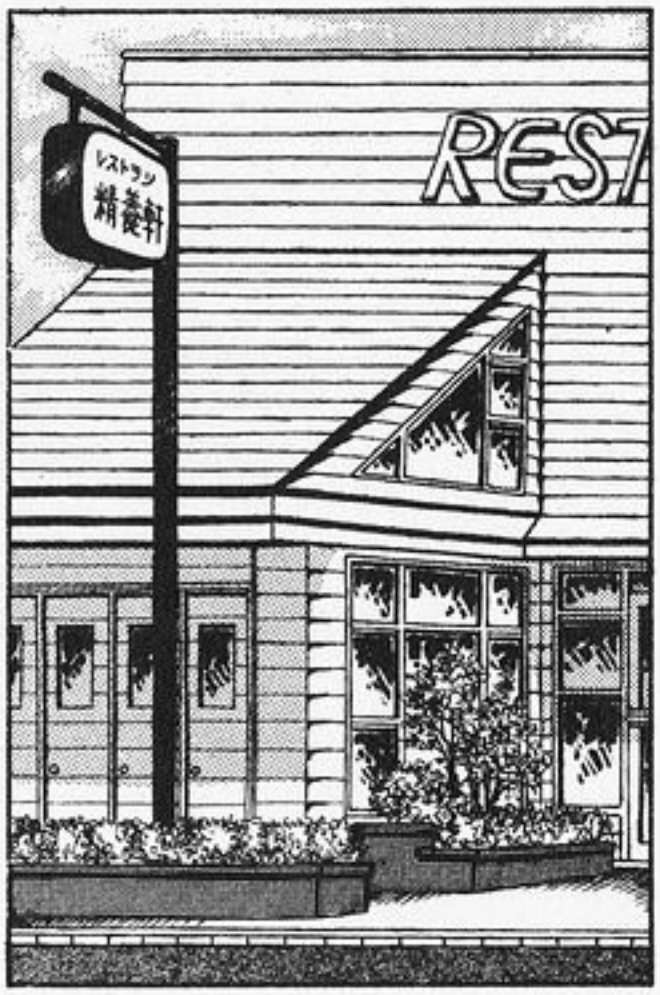
HA HA HA, YOU MIGHT SAY THAT!

IT SOUNDS LIKE AN OBSESSION THAT SINKS DEEP INTO THE BONES.

DELICIOUSNESS UNLEASHED 1







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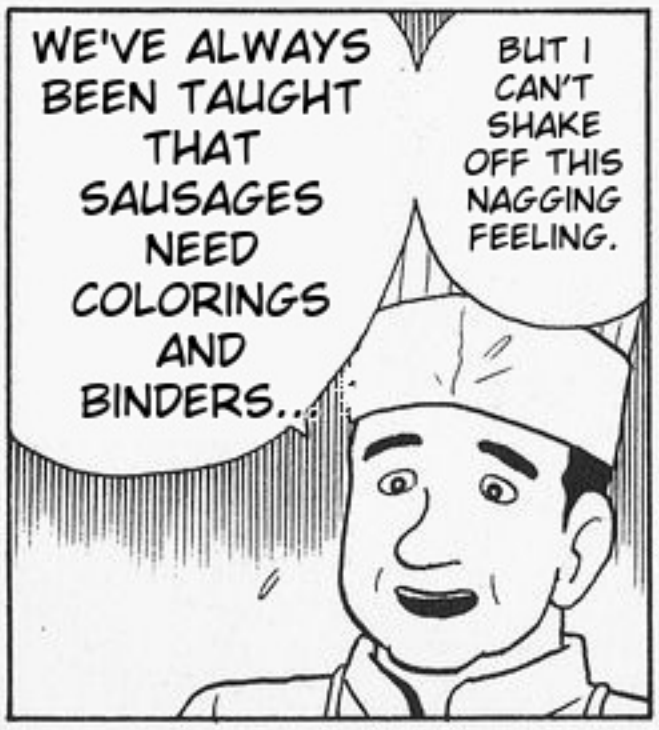
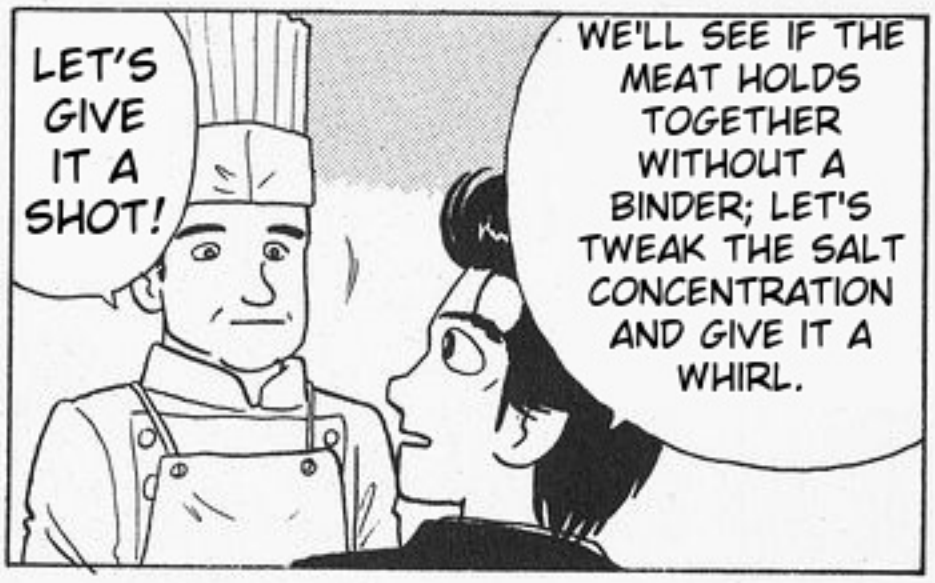
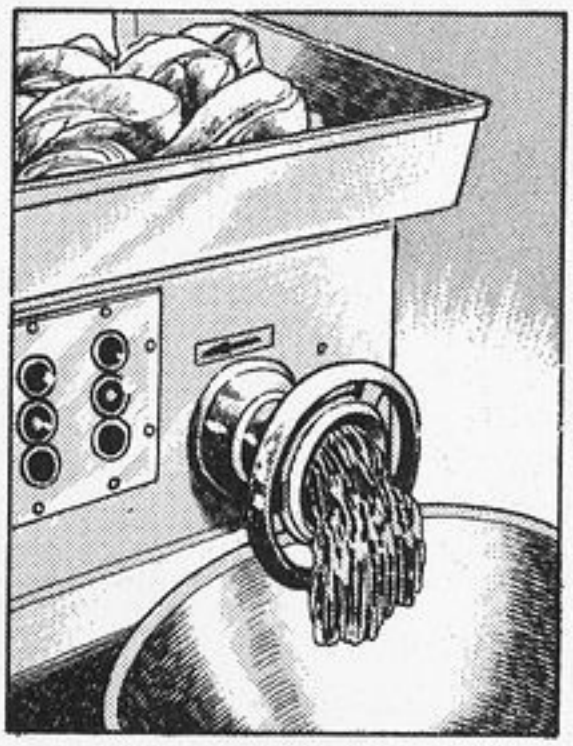



LET'S GIVE IT A SHOT!
WE'LL SEE IF THE MEAT HOLDS TOGETHER WITHOUT A BINDER; LET'S TWEAK THE SALT CONCENTRATION AND GIVE IT A WHIRL.



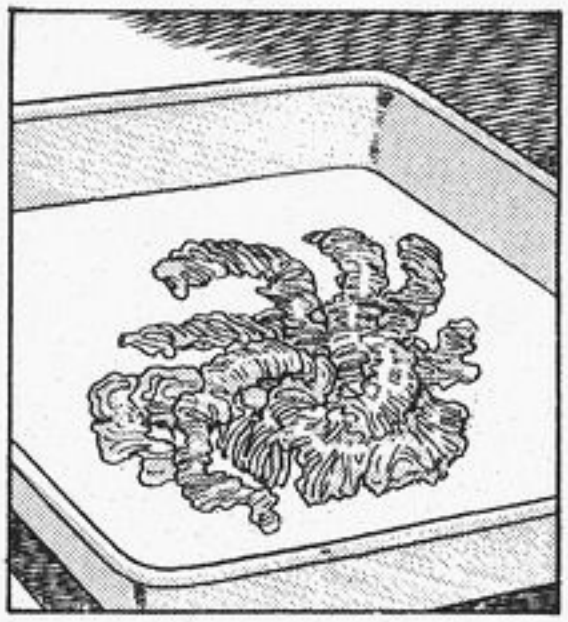
FIRST, LET'S SPRINKLE 4% SALT ONTO THE MEAT.

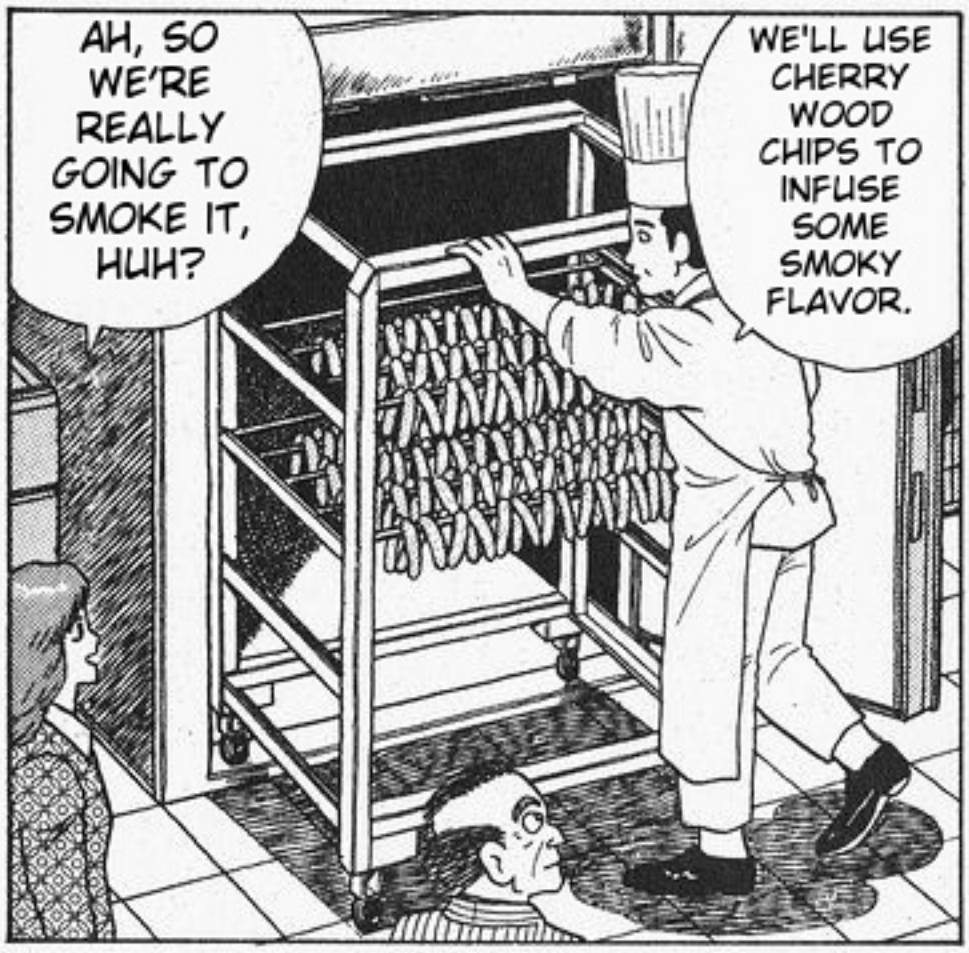
ALRIGHT, LET'S STUFF IT UP!
IT SEEMS TO BE GETTING QUITE STICKY NOW!

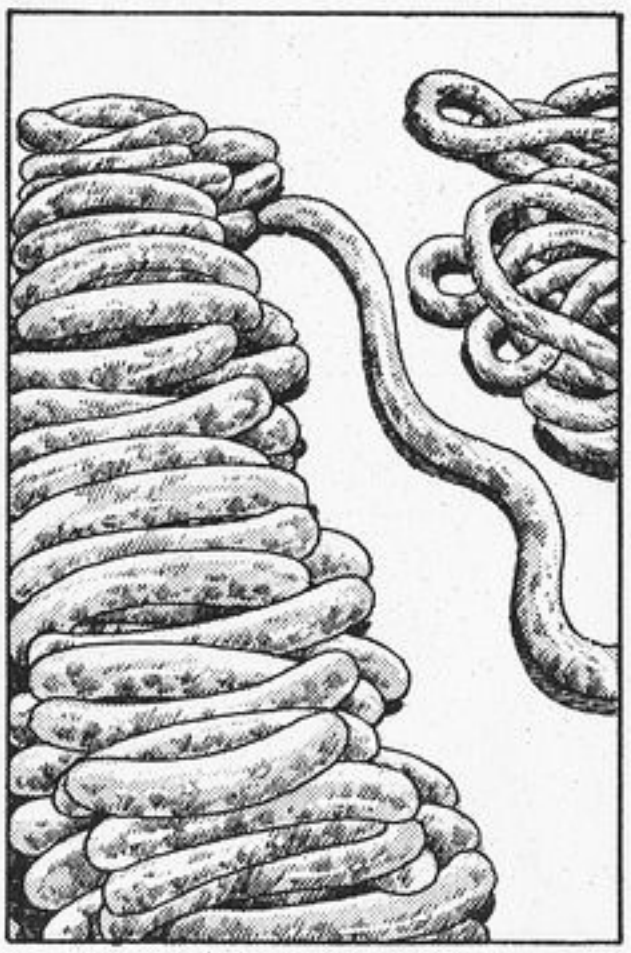
ADD ONIONS, GARLIC, AND A SPLASH OF SPICES...

グルグル…

DELICIOUSNESS UNLEASHED 16!







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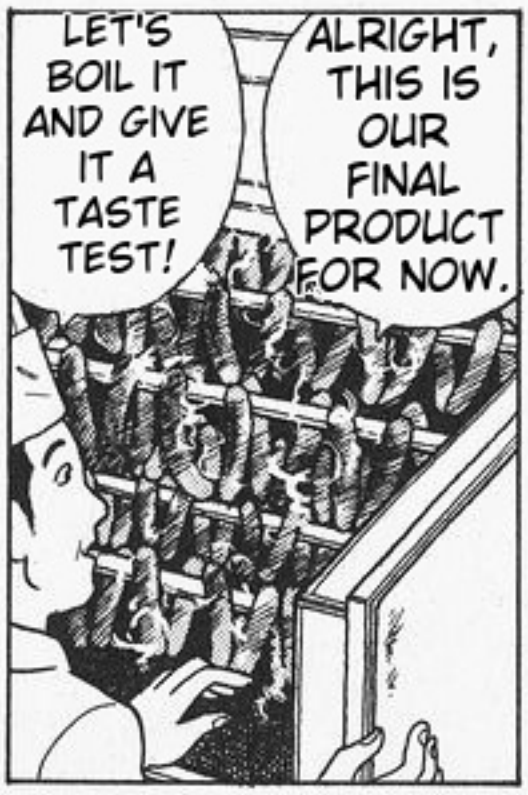
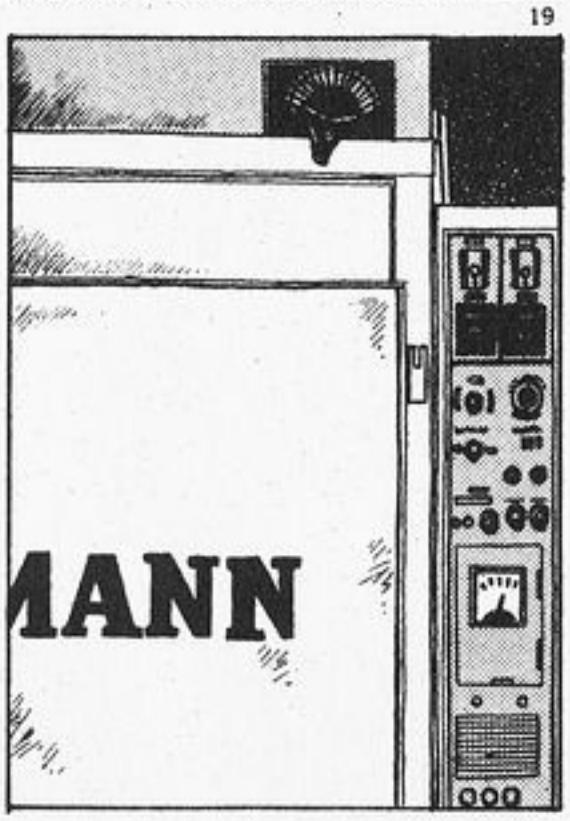




IN OUR SAUSAGE WITH A BINDING AGENT, THE SALT CONCENTRATION IS A WHOPPING 11%, YOU KNOW.

WELL, WITH 4% SALT, THAT'S TO BE EXPECTED.

LET'S TRY LOWERING THE SALT CONCENTRATION A BIT.

BUT NOW WE'VE DISCOVERED THAT WE CAN MANAGE JUST FINE WITHOUT A BINDING AGENT, SO-

THIS IS WAY TOO SALTY!

OH, THAT'S SALTY!

FESSMA

LET'S SEE HOW IT FARES AT A SALT CONCENTRATION OF 2%...

IT'S AN INCREDIBLY RICH FLAVOR, YET SO CRISP AND CLEAN WITHOUT ANY OFF-NOTES!

OH WOW! THE FLAVOR HAS MELLOWED OUT!

20

カプリ

DELICIOUSNESS UNLEASHED 16!

THIS LOOKS WAY MORE APPETIZING THAN SOMETHING THAT'S ODDLY RED.

I DON'T EVEN MIND THE ABSENCE OF COLOR ADDITIVES.

IT'S LIKE A PERFECTLY CRAFTED SOUP DUMPLING!

OH WOW... WHEN YOU BITE INTO IT, THE JUICES BURST FORTH IN YOUR MOUTH,

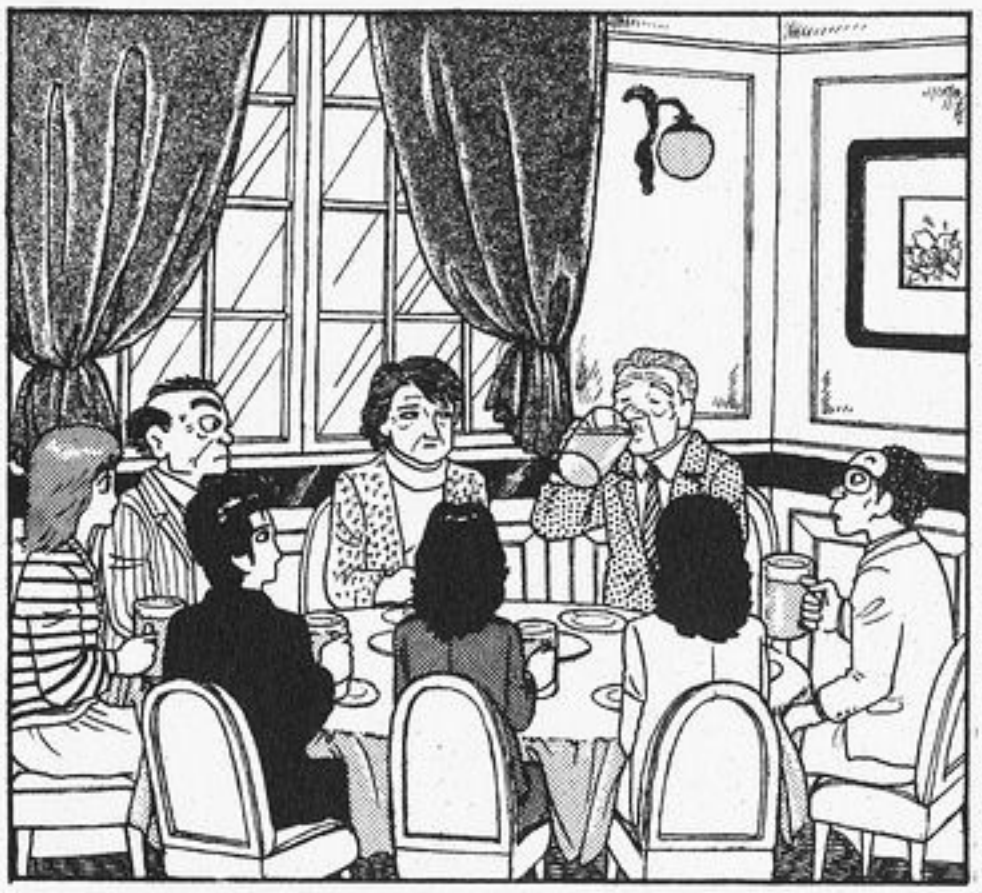
NATURE'S FLAVORS ARE TRULY THIS RICH AND VIBRANT.

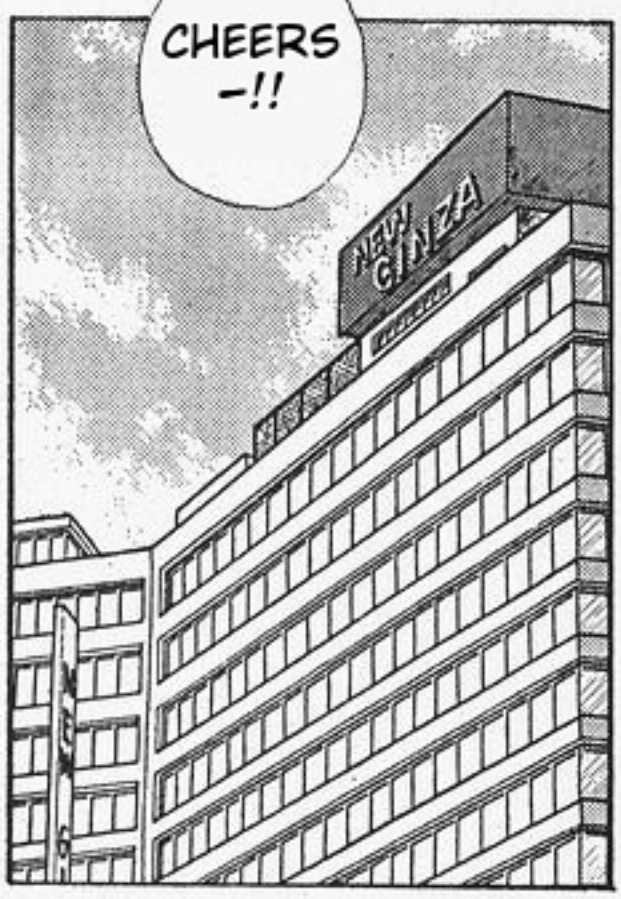
I'VE REALIZED THAT SAUSAGES ARE AN INCREDIBLE WAY TO SAVOR THE DELICIOUSNESS OF PORK.

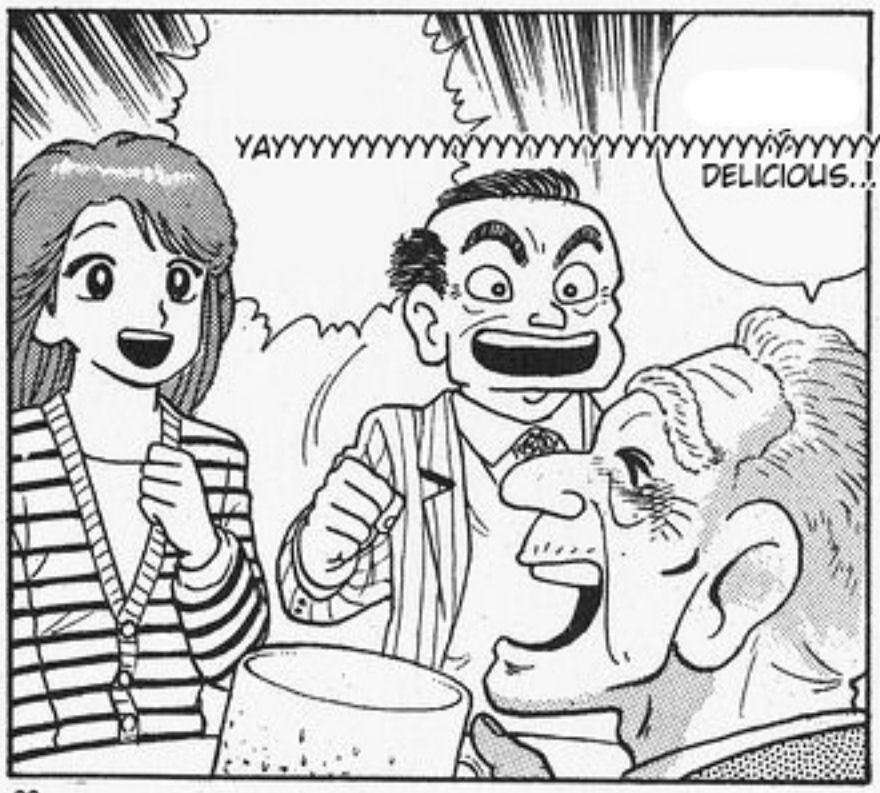
LOOKS LIKE THE SIGNATURE DISH OF 'SEIYOKEN' HAS... EXPANDED!

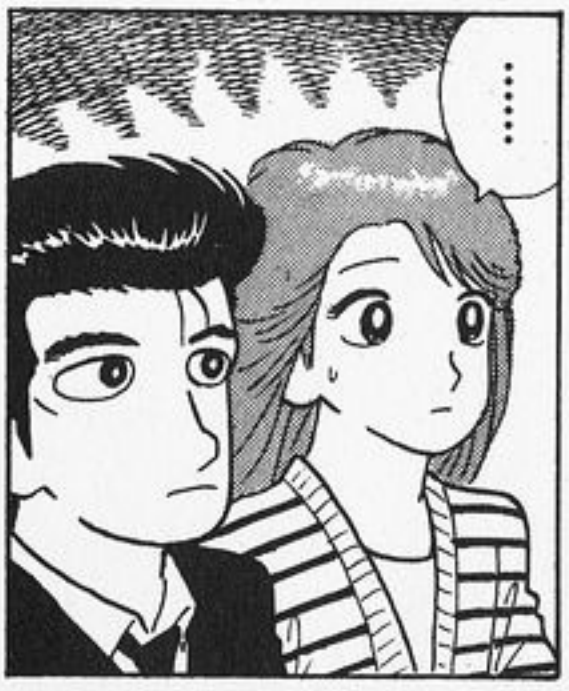
THIS HAS GIVEN ME SUCH CONFIDENCE.

AH, SO YOU REALLY DON'T NEED ANY BINDERS AFTER ALL!









*TL NOTE: SORRY, THE MACHINE I USE WENT HAYWIRE WITH THE TEXT AGAIN... I WOULD FIX IT, BUT IT WOULD MESS THE ART UP...

DELICIOUSNESS UNLEASHED 16!

OH, THIS IS WONDERFUL!!

HOORAY!! IT'S A RESOUNDING SUCCESS!!

YOU...!

THIS IS THE SAUSAGE I'VE DREAMED OF FOR FIFTY YEARS!!

YES, YES! THIS IS THE FLAVOR I'VE BEEN CRAVING!!

AFTER FIFTY YEARS OF ABSTAINING, I BET THAT BEER WILL TASTE DIVINE.

HMMM...

AH... I'M SO GRATEFUL... IT FEELS LIKE I'VE REGAINED MY YOUTH...

EBISU BEER PAIRED WITH THE EXQUISITE SAUSAGES FROM SENDAI'S SEIYOKEN...

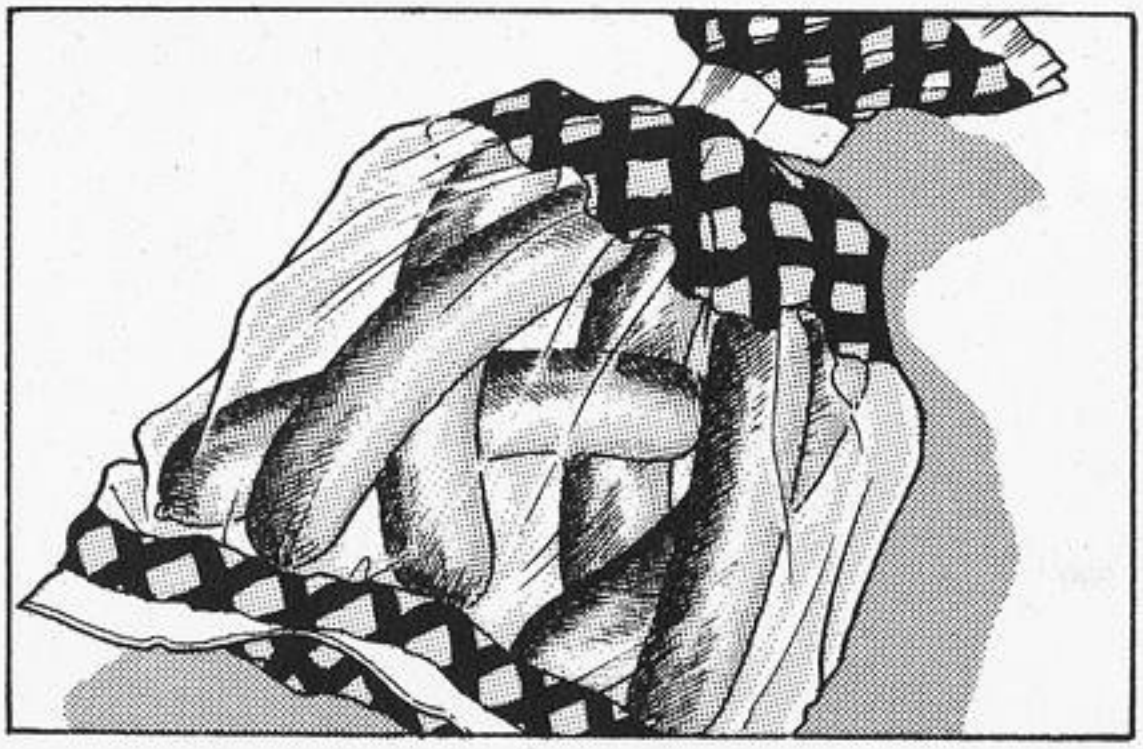
MY, WHAT A WEAK-WILLED PERSON YOU ARE!

WAIT! LET'S HOLD OFF ON THE CUTTING BACK UNTIL TOMORROW!

ALRIGHT, I'LL GIVE IT A SHOT AND TRY ABSTAINING FOR A WHILE TOO!

23

I'LL TAKE THAT, THEN.



第2話

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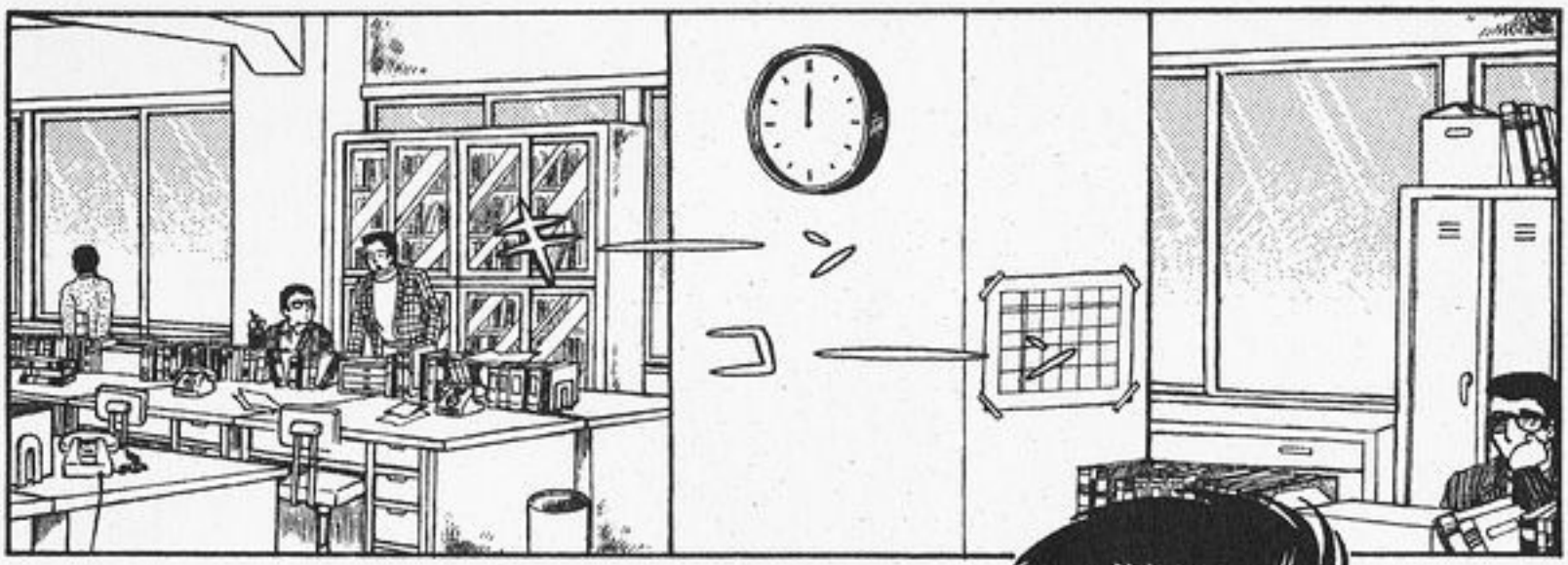
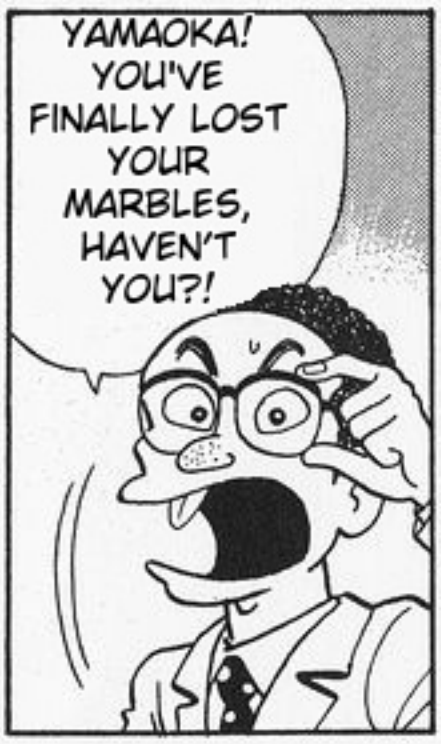



YAMAOKA! YOU'VE FINALLY LOST YOUR MARBLES, HAVEN'T YOU?!

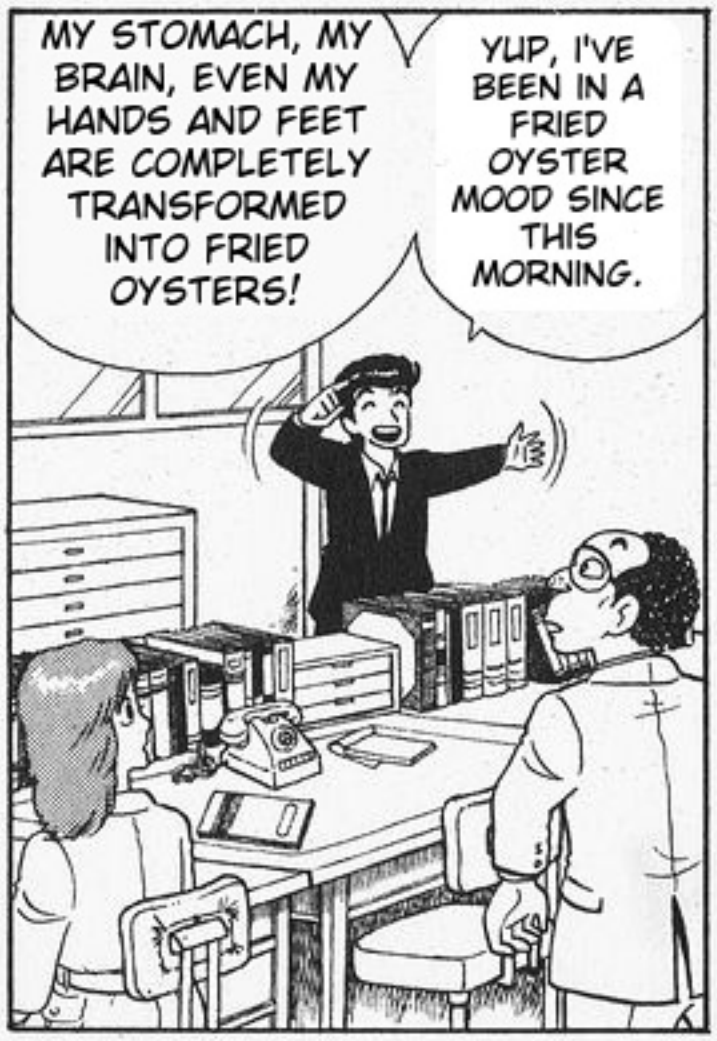
WHAT'S GOING ON? TELL ME!
AHHH!

FRIED OYSTERS, WOOHOO!!

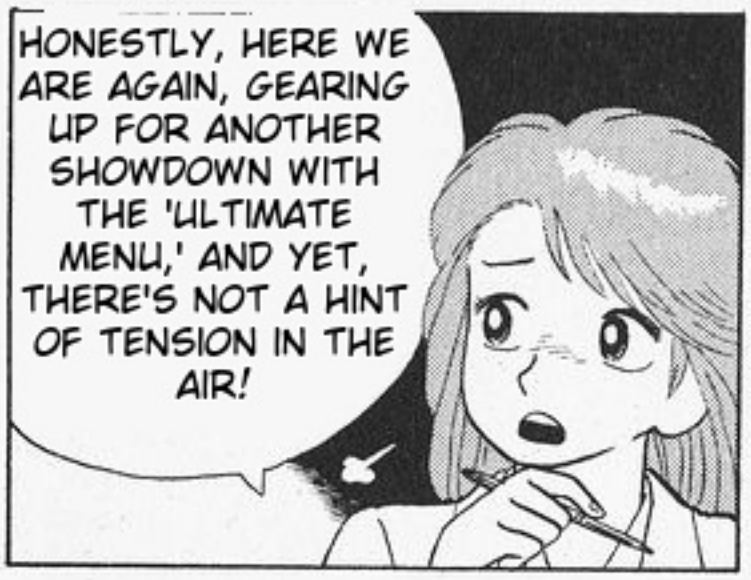
SO, FOR LUNCH, I'M DIVING INTO THE FRIED OYSTERS AT 'GINYOTEI'!!

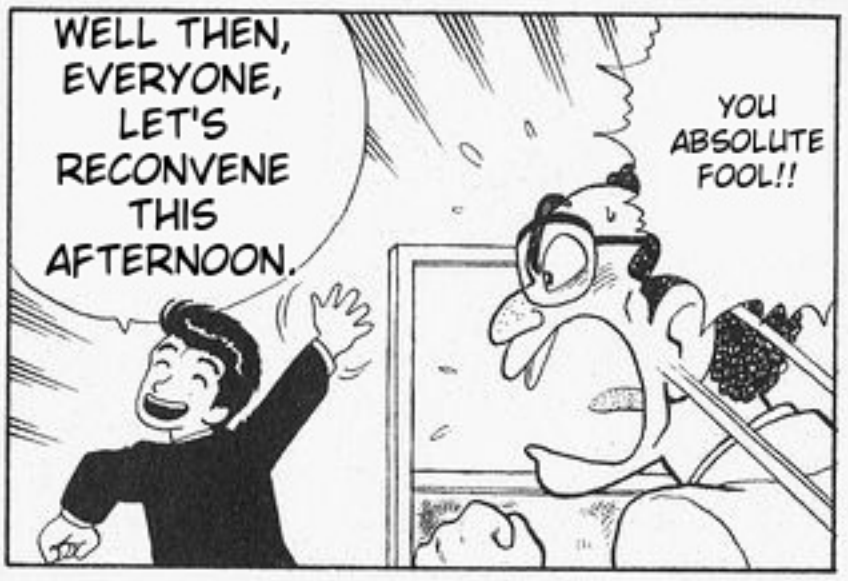
2

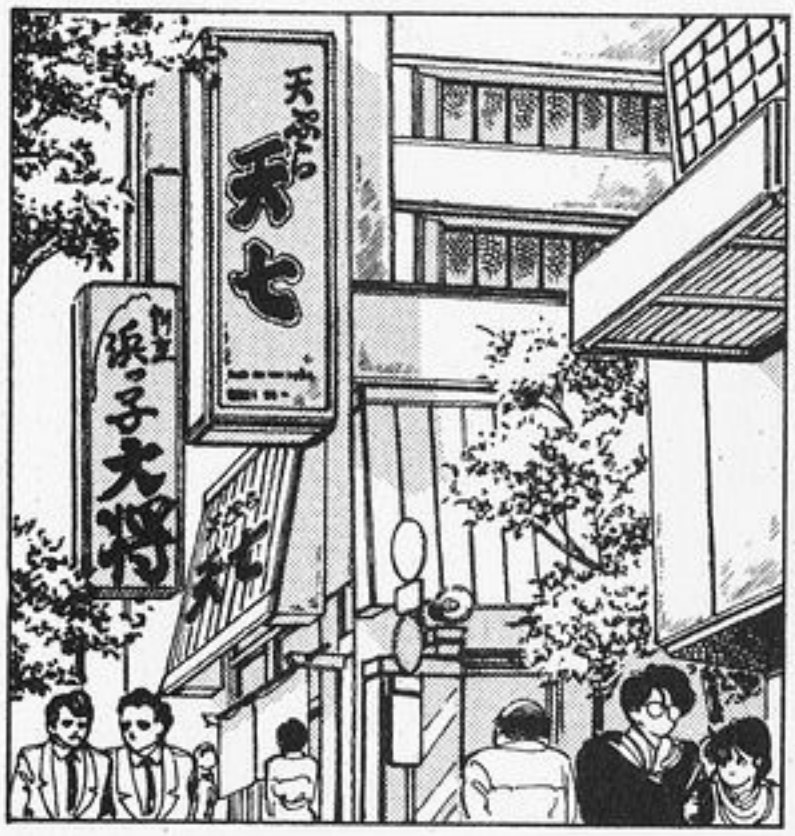
BINGO! YOU'VE HIT THE JACKPOT!
WELL THEN, YOU'VE SPENT THE WHOLE MORNING DOING ABSOLUTELY NOTHING BUT DREAMING ABOUT FRIED OYSTERS, HUH?!


MY STOMACH, MY BRAIN, EVEN MY HANDS AND FEET ARE COMPLETELY TRANSFORMED INTO FRIED OYSTERS!
YUP, I'VE BEEN IN A FRIED OYSTER MOOD SINCE THIS MORNING.

COOKING MASTER BOY 16







OH, WELCOME!

GREAT NEWS, THERE'S A TABLE FREE!

洋食 銀洋亭

FIVE ORDERS OF FRIED OYSTERS!

YES, YES, COMING RIGHT UP!

EVERYONE'S GETTING FRIED OYSTERS!

FRIED OYSTERS!

4

HEY... MAN, WHAT'S UP? YOU SEEM A BIT DOWN.

ARE YOU FEELING UNWELL?

YOU'RE USUALLY SO LIVELY...

AH... AHEM...
HIS COOKING SKILLS ARE TERRIBLE!
DID YOU REALLY JUST SAY THAT? HA HA HA!!

週刊ホスト
現代の英雄た
フランス料理は芸術!
フランス
新しい流れを作
天才シェフの
人生観
洋食なんかと
比べないでちょうだい
室野寛也

SERIOUSLY, IT'S SO STRANGE! DID SOMETHING HAPPEN?

AND THIS IS WHAT IT IS...
週刊ホスト

5

HMPH, HANDSOME MEN ARE THE ENEMY OF HUMANITY!
HE'S A SUPERSTAR IN THE JAPANESE CULINARY WORLD.

SO, WHAT'S THE DEAL WITH THAT?

THIS PERSON IS SUPER POPULAR RIGHT NOW!
OH, THE OWNER CHEF OF THE RESTAURANT 'CHEZ MURONO'...

UH, UM... WELL, YOU SEE...

EVEN THOUGH WE'RE BOTH CHEFS, WHEN I THINK OF MYSELF VERSUS CHEF MUNENO, IT'S LIKE COMPARING THE MOON TO A MUDFISH, AND IT JUST DRAINS ME OF ALL MOTIVATION...

...

NO MATTER HOW POPULAR I GET, AT THE END OF THE DAY, I'M JUST A DINER SERVING WESTERN-STYLE DISHES.

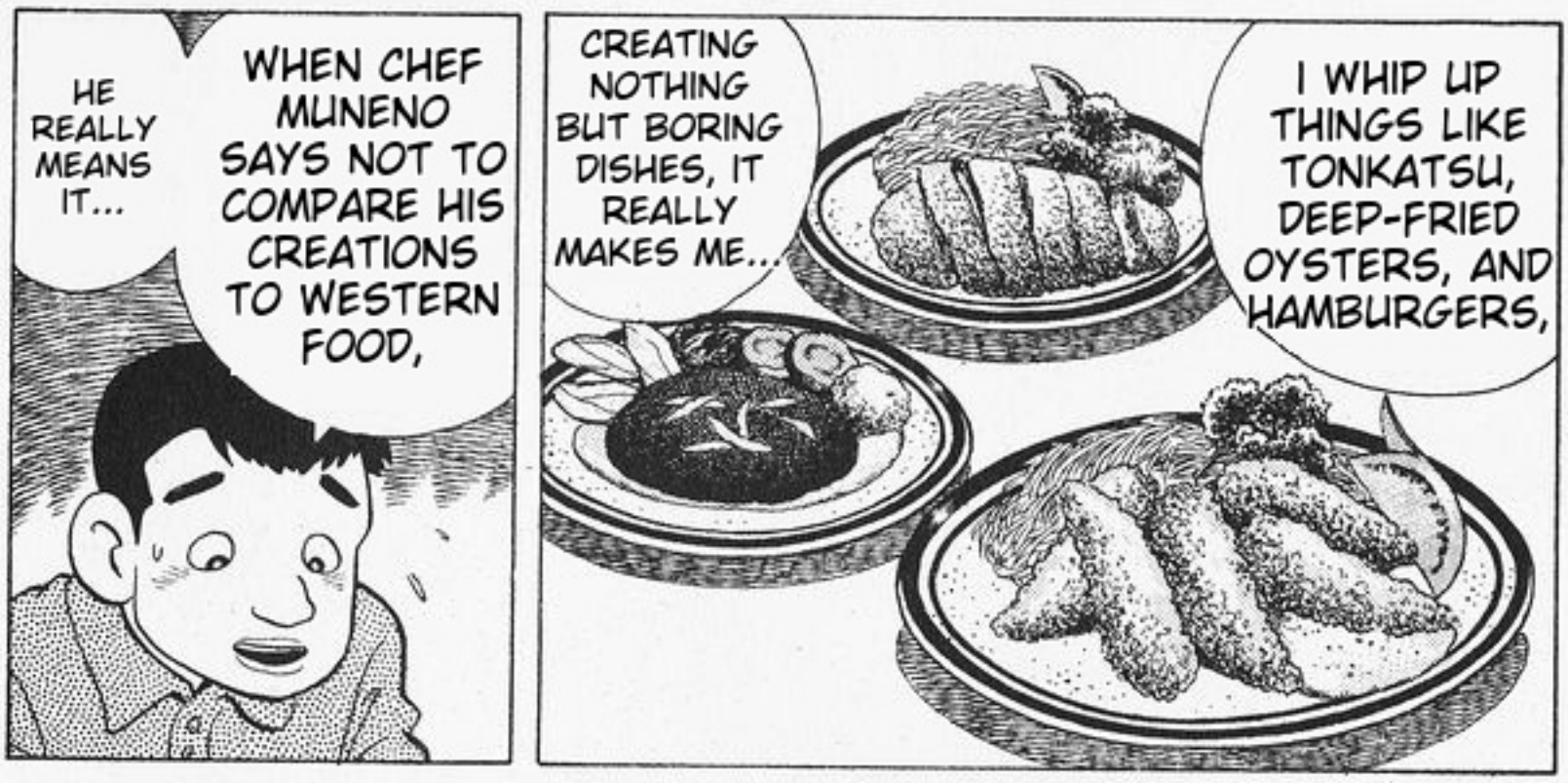
BUT WHY IS THAT? YOUR RESTAURANT IS DOING SO WELL!

COMPARED TO CHEF MURONO, CREATIONS, I CAN'T EVEN CALL WHAT I MAKE ART...

WHAT I WHIP UP IS JUST ORDINARY HOME-COOKED FARE!

HE CRAFTS THE FINEST DISHES THAT LEAVE FOOD LOVERS ACROSS JAPAN- AND EVEN THE WORLD- ABSOLUTELY SPEECHLESS...

COOKING MASTER BOY 16



HEY, HEY, HEY!

OH REALLY... EVEN YOU, YAMAOKA-SAN, HAVE MOMENTS OF SELF-REFLECTION?

AFTER ALL, EVERYONE HAS MOMENTS WHEN THEY FEEL DULL AND WORTHLESS, RIGHT?

WELL, COME ON! THINK OF SOMETHING!

BUT WE CAN'T JUST SIT HERE LIKE THIS!

HMM...

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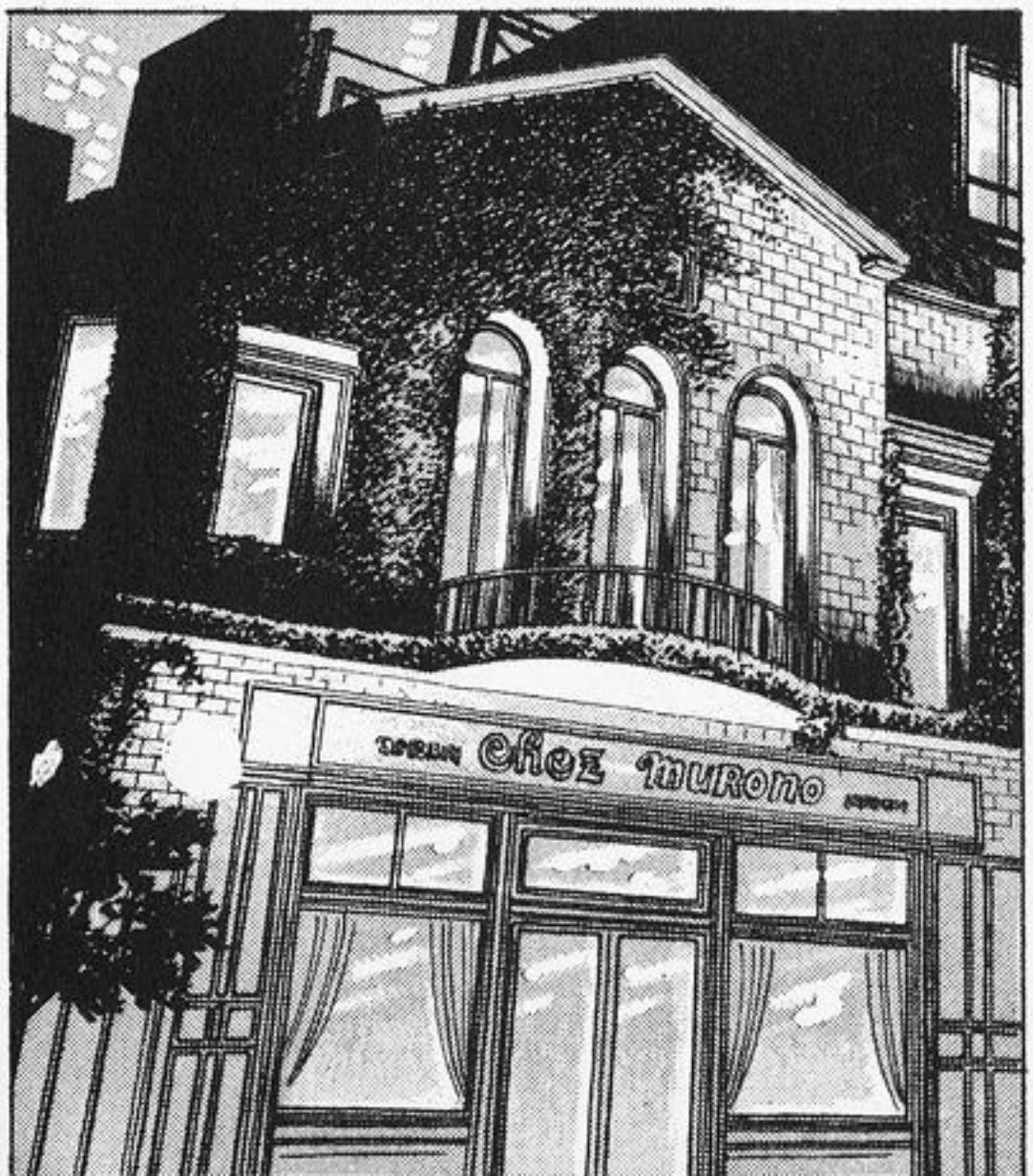
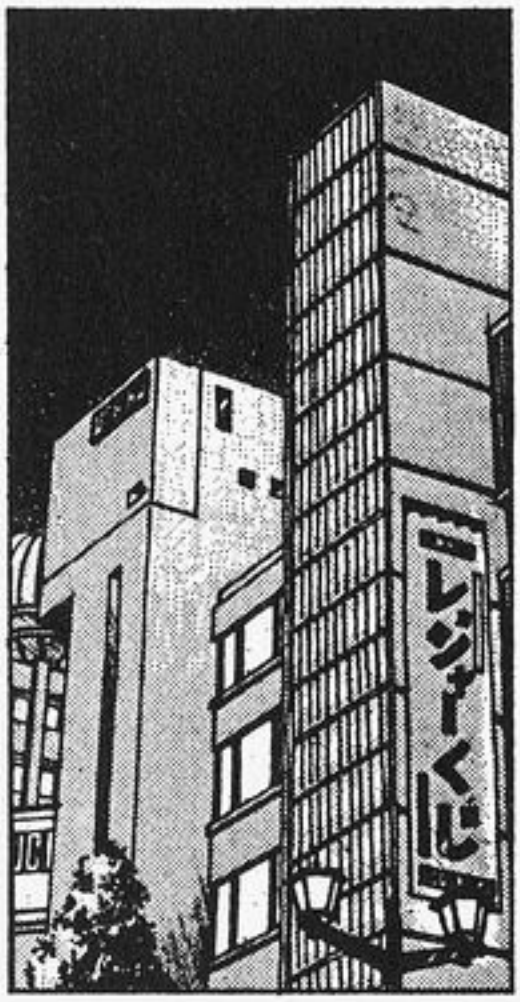
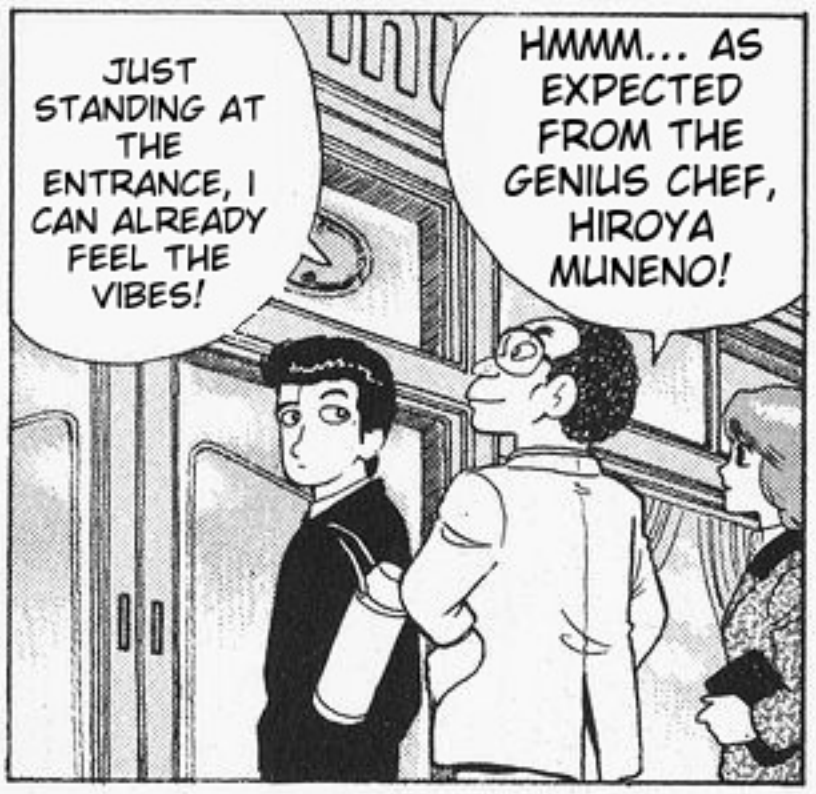
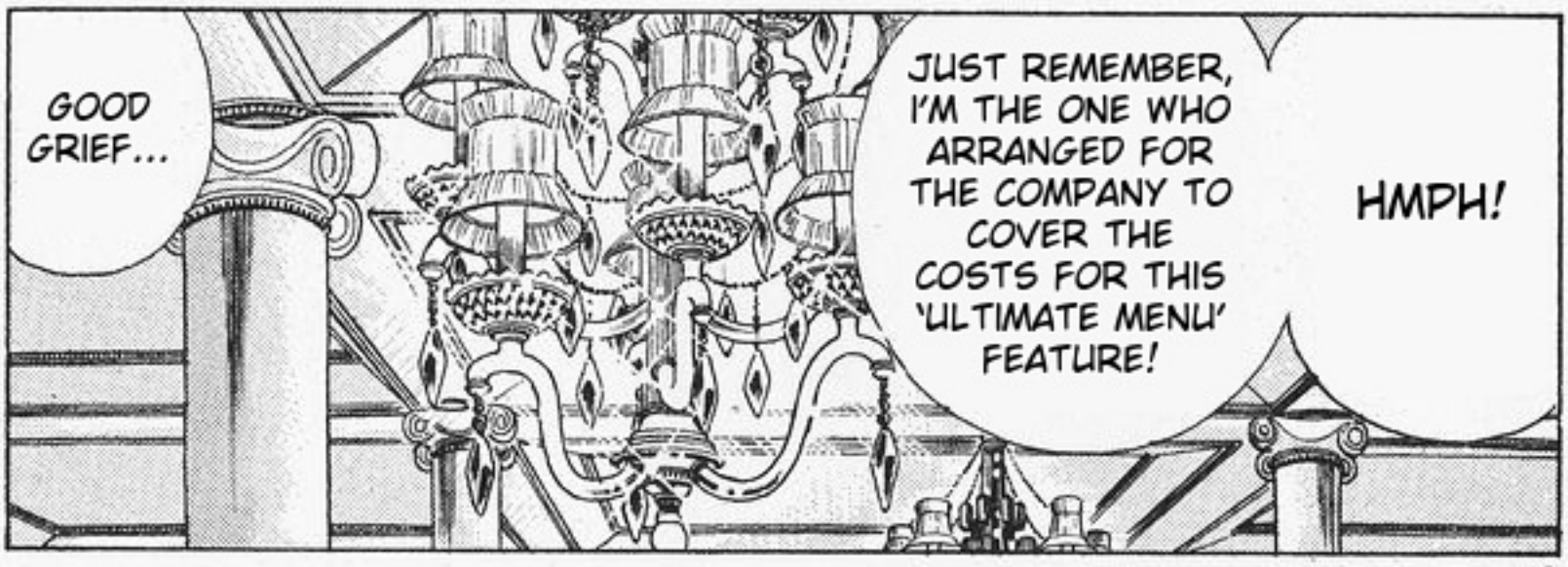
8





COOKING MASTER BOY 16





9

OH... I'M FEELING A FLUTTER OF ANXIETY IN MY CHEST...

HUH? IS THAT SO...?

HOW ABOUT SOME WHITE WINE FOR THE APPETIZERS?

UNDERSTOOD.

OH, NEVER MIND, IT'S FINE, I DON'T NEED IT.

MENU

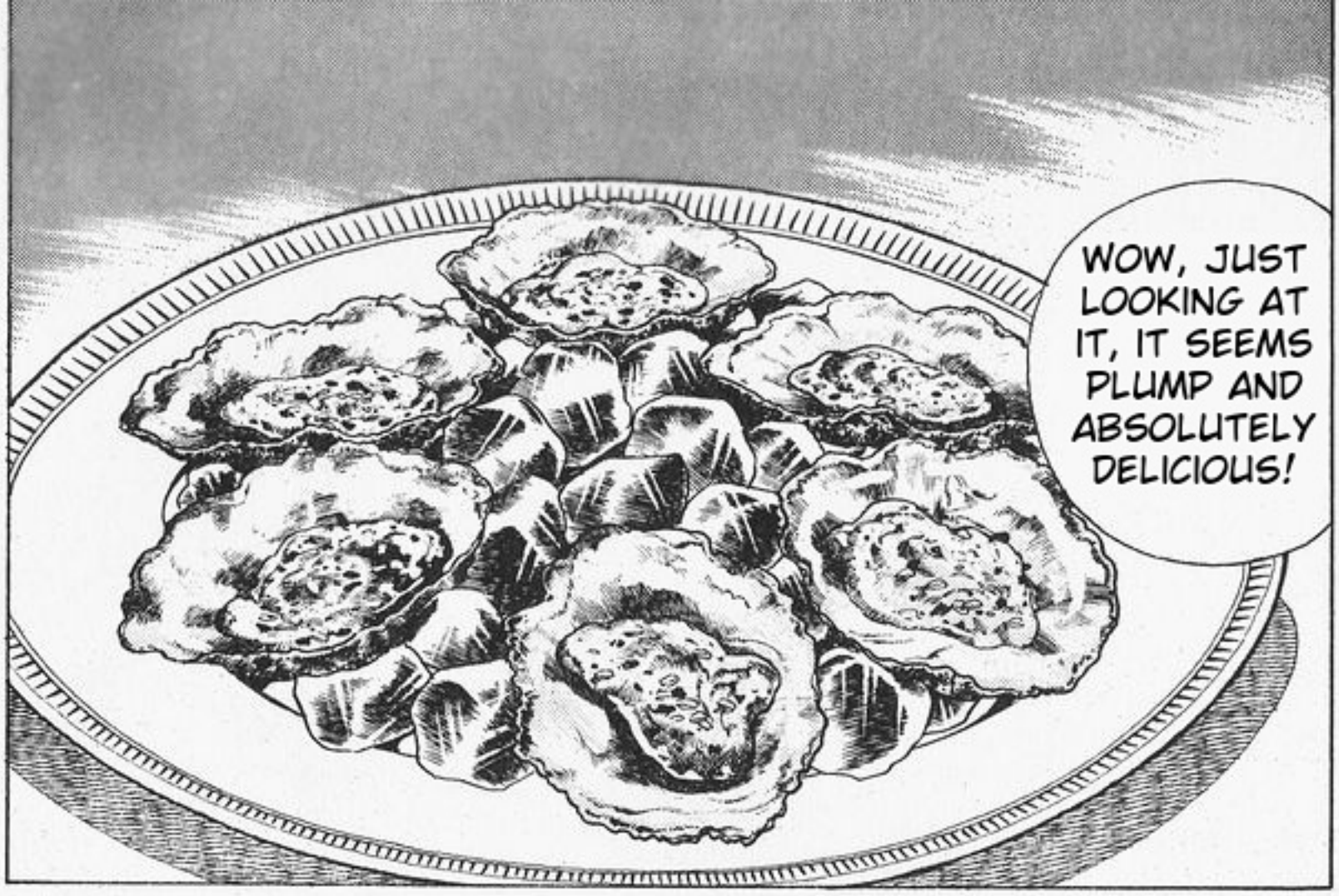
HE'S REALLY ACTING LIKE A STAR...

MMM... WHAT A HANDSOME GUY.

IT'S CHEF MURO-NO HIMSELF!

10

OH! HERE THEY COME, I'VE BEEN WAITING FOR THIS!


WOW, JUST LOOKING AT IT, IT SEEMS PLUMP AND ABSOLUTELY DELICIOUS!

OH, IT'S ALL GOOD, IT'S RIGHT HERE.

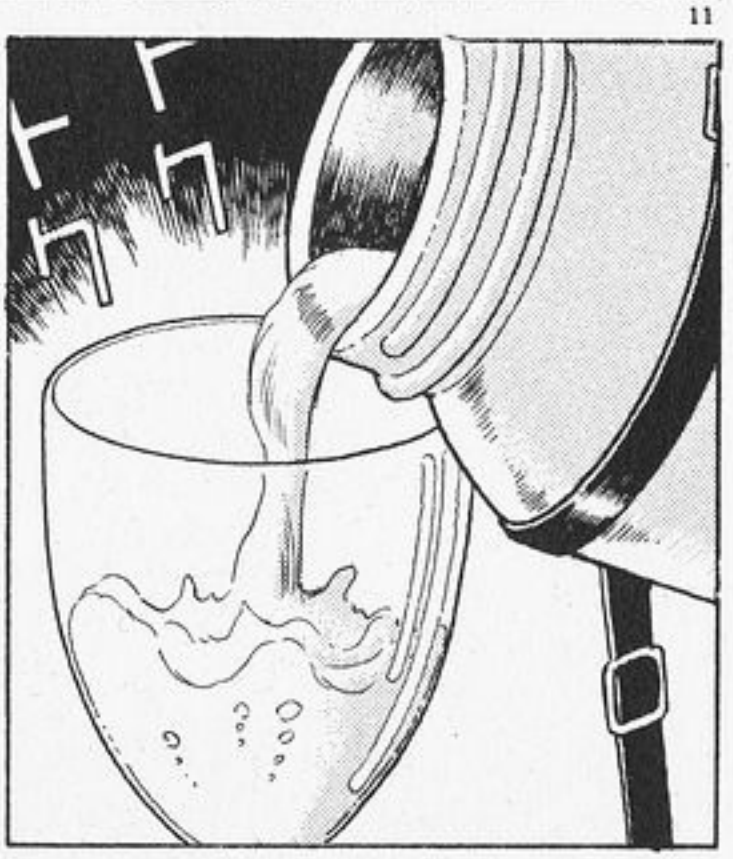
UM, ABOUT YOUR DRINK...

BRING ME A WINE GLASS, PLEASE.
HUH? OH, I SEE...

11

EXCUSE ME? AH... DEAR CUSTOMER, THAT IS...

IT'S SAKE, OF COURSE! NOTHING PAIRS BETTER WITH FRESH OYSTERS THAN THIS.
OH, THIS?



THAT'S PRECISELY WHY I BROUGHT OUT THE SAKE.

WINE? AH, I'M SORRY, BUT THERE'S NO WINE THAT PAIRS WELL WITH RAW OYSTERS.

PLEASE ALLOW US TO SERVE YOU THOSE.

DEAR CUSTOMER, WE DO HAVE WINES THAT PAIR EXCEPTIONALLY WELL WITH RAW OYSTERS.

WHAT NONSENSE ARE YOU SPOUTING...?

YOU SAY THERE'S NO WINE THAT GOES WITH RAW OYSTERS?

HMM, CHABLIS, YOU SAY...?

CHABLIS IS A COMMON CHOICE, THOUGH.

OH REALLY? THEN WHAT KIND OF WINE DO YOU SUGGEST? ENLIGHTEN ME!

I WOULD LIKE YOU TO TASTE IT HERE TOGETHER.

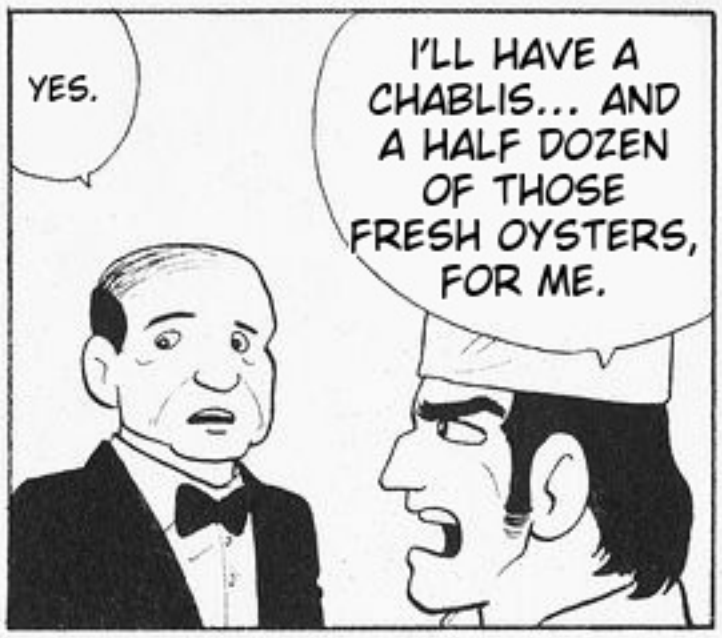
HOWEVER, CHEF... I'M CURIOUS IF THAT WINE TRULY COMPLEMENTS THE OYSTERS.

IF YOU HAVE A NICE WHITE WINE LIKE CHABLIS, CORTON-CHARLEMAGNE, OR MONTRACHET, PLEASE BRING IT OVER.

ALRIGHT THEN.

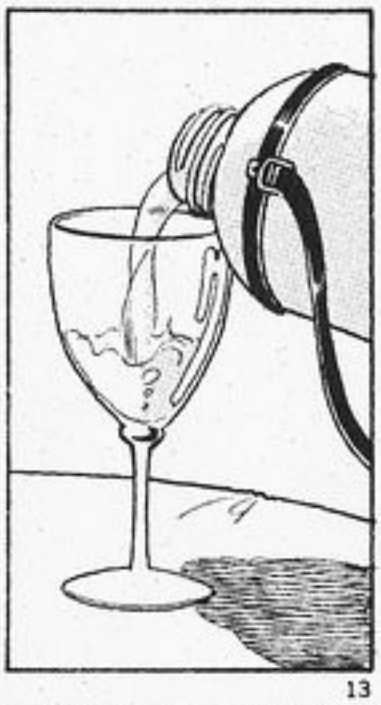
UGH...

OH? AH, YES.
BEFORE THE WINE ARRIVES, LET'S INDULGE IN THIS ONE.


YES.
I'LL HAVE A CHABLIS... AND A HALF DOZEN OF THOSE FRESH OYSTERS, FOR ME.

ISN'T THE AROMA JUST LIKE THAT OF FRESH FRUIT?
THIS IS A DAIGINJO SAKE, POLISHED DOWN TO 50% OR MORE.

WOW! WHAT AN INCREDIBLE FRAGRANCE!!



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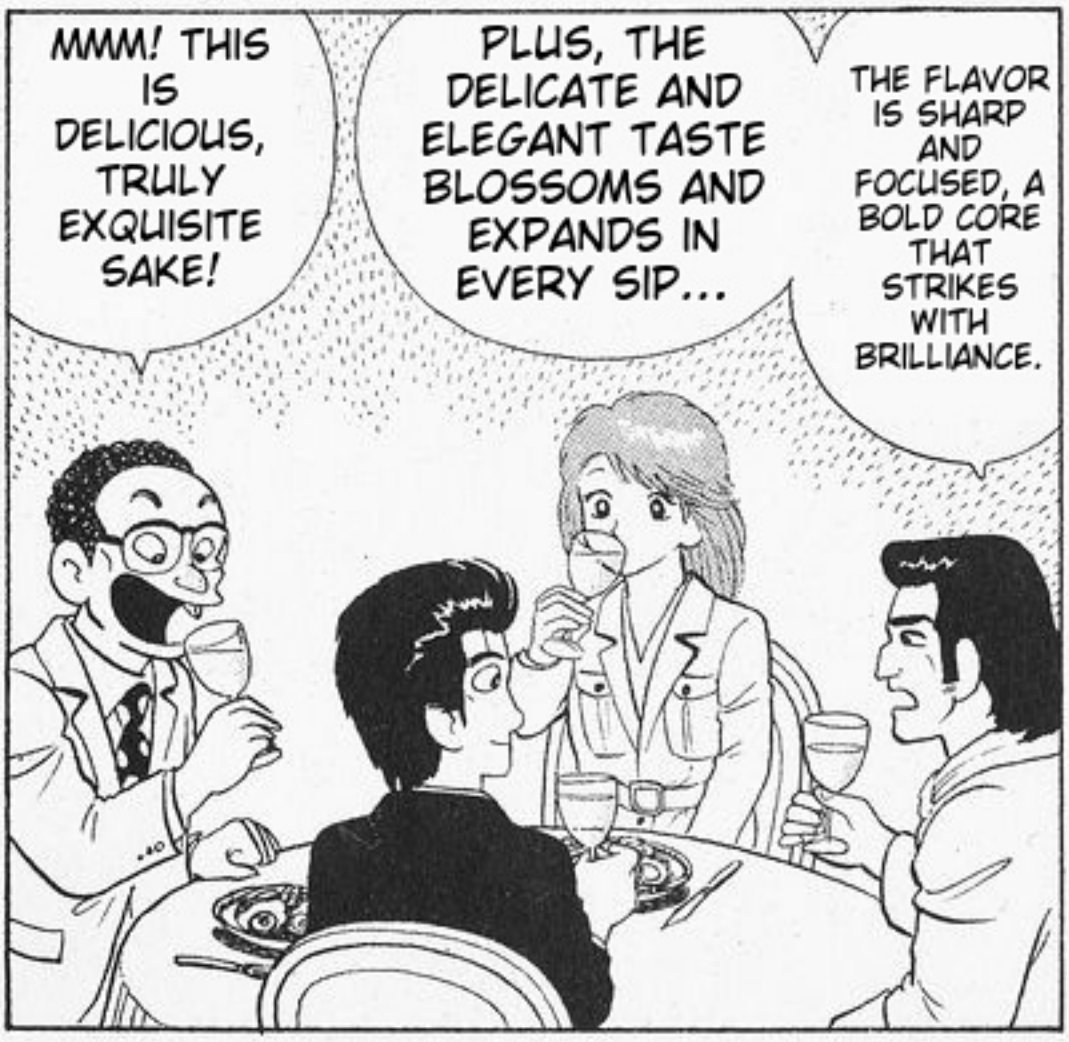

MMM! THIS IS DELICIOUS, TRULY EXQUISITE SAKE!
PLUS, THE DELICATE AND ELEGANT TASTE BLOSSOMS AND EXPANDS IN EVERY SIP...
THE FLAVOR IS SHARP AND FOCUSED, A BOLD CORE THAT STRIKES WITH BRILLIANCE.

THE REFRESHING AND CRISP SWEET AROMA...
HMM...

WELL THEN, MR. MUNENO, WHY NOT TRY THE SAKE AFTER HAVING SOME OYSTERS?

HMM, REALLY? IS THAT SO...

HMM?...

I CAN'T PAIR IT WITH FOOD!

THAT SAID, SAKE IS STILL SAKE -IT'S JUST A TAD TOO SWEET FOR MY TASTE.

IT SEEMS THE CHABLIS HAS ARRIVED.

ALRIGHT, LET'S GIVE IT A SHOT!

1981

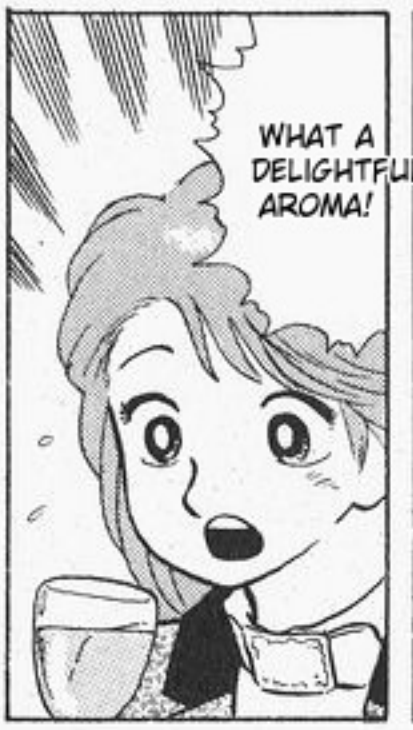
CHABLIS GRAND LITRE LES CLOS

HOW DOES IT LOOK?

THOUGH, COMPARED TO WHITE WINE...

IT'S NOT BAD AT ALL.

AND THIS INVIGORATING FLAVOR!
INDEED. NO MATTER HOW EXQUISITE THE FRAGRANCE OF THE DAIGINJO, COMPARED TO THIS WINE'S AROMA, IT'S LIKE THE MOON BEFORE THE BLAZING SUN.


WHAT A DELIGHTFUL AROMA!

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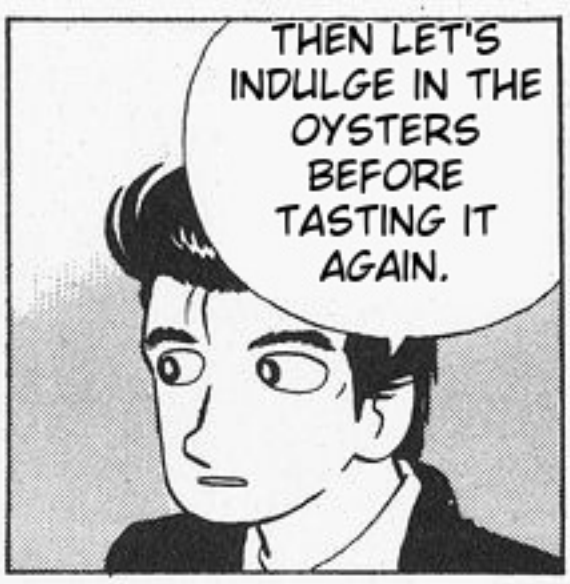

THEN LET'S INDULGE IN THE OYSTERS BEFORE TASTING IT AGAIN.

NO, THIS IS THE UNIQUE ESSENCE OF THE WINE...

AFTERWARD, THE FISHY AROMA OF THE SEAFOOD JUST EXPLODES IN YOUR MOUTH, LEAVING YOU FEELING QUEASY...
HUH?... IS SOMETHING WRONG WITH MY PALATE...?

PLEASE SAVOR THE FRESH OYSTERS BEFORE SIPPING THE SAKE.
ALRIGHT, ONE MORE TIME.

AND HOW ABOUT YOU, CHEF?

NOT TO MENTION, THE SWEET TASTE AND AROMA OF OYSTERS SEEM TO SHINE EVEN BRIGHTER!

NOTHING'S FISHY IN HERE!

UH, UM...

SEAFOOD JUST DOESN'T PAIR WELL WITH WINE.

IT'S THE SAME WITH MONTRACHET AND CORTON-CHARLEMAGNE.

BRING ON THE MONTRACHET!

TOO BAD THE BOTTARGA AND SEA URCHIN DIDN'T MESH WELL WITH THE WINE...

EVEN WHEN I EXPERIMENTED WITH DIRECTOR KOIZUMI BEFORE,

AND WINE THAT COMPLEMENTS SASHIMI AND FRESH SHELLFISH; WINE CONTAINS MORE ORGANIC ACIDS THAN SAKE,

ESPECIALLY WHEN IT COMES TO CAVIAR, FISH ROE,

WHICH SEEMS TO AMPLIFY THE FISHY ESSENCE.

THEY'VE DONE IT FOR CENTURIES!

AFTER ALL, THE FRENCH RAVE ABOUT THE PERFECT PAIRING OF FRESH OYSTERS AND WHITE WINE!

YET, IF THE FRENCH GOURMETS DECLARE IT DELICIOUS, THEN IT MUST BE TRUE, AND I NEVER DELVED TOO DEEPLY INTO THAT NOTION...

HONESTLY, I'VE LONG SENSED THAT AFTER INDULGING IN SEAFOOD, WINE CAN SOMETIMES CARRY A FISHY NOTE.

1981

CHABLIS GRAND

LITRE LES CLOS

APPELLATION

.....

PERHAPS WE POSSESS A DIFFERENT SENSORY PERCEPTION THAN THE FRENCH...

THE DIFFERENCES IN TASTE ARE UNDENIABLE.

NO, JAPANESE AND FRENCH PEOPLE ARE JUST FELLOW HUMANS.

COMBINING FRESH OYSTERS WITH WINE ONLY ACCENTUATES THEIR FISHINESS AND DIMINISHES THE WINE'S CHARACTER.

HOWEVER, WHEN I COMPARE IT SIDE BY SIDE WITH SAKE, THE DIFFERENCES BECOME CRYSTAL CLEAR.

DID I BLINDLY OBEY AUTHORITY...?

STILL, THIS SAKE IS TRULY SOMETHING SPECIAL, ISN'T IT?

SEAFOOD PAIRS PERFECTLY WITH SAKE.

ON THE FLIP SIDE, SAKE WASHES AWAY THE BRININESS OF FRESH OYSTERS, AMPLIFYING THEIR SUMPTUOUS FLAVOR.

WITH ALL DUE RESPECT, THIS SAKE WILL ELEVATE THE FLAVORS OF ANY DISH.

I KNOW IT'S AGAINST ETIQUETTE TO BRING SAKE INTO A RESTAURANT, BELIEVE ME...

CHEF MURONO,

IT'S ONE OF THE FINEST SAKES YOU'LL EVER ENCOUNTER.

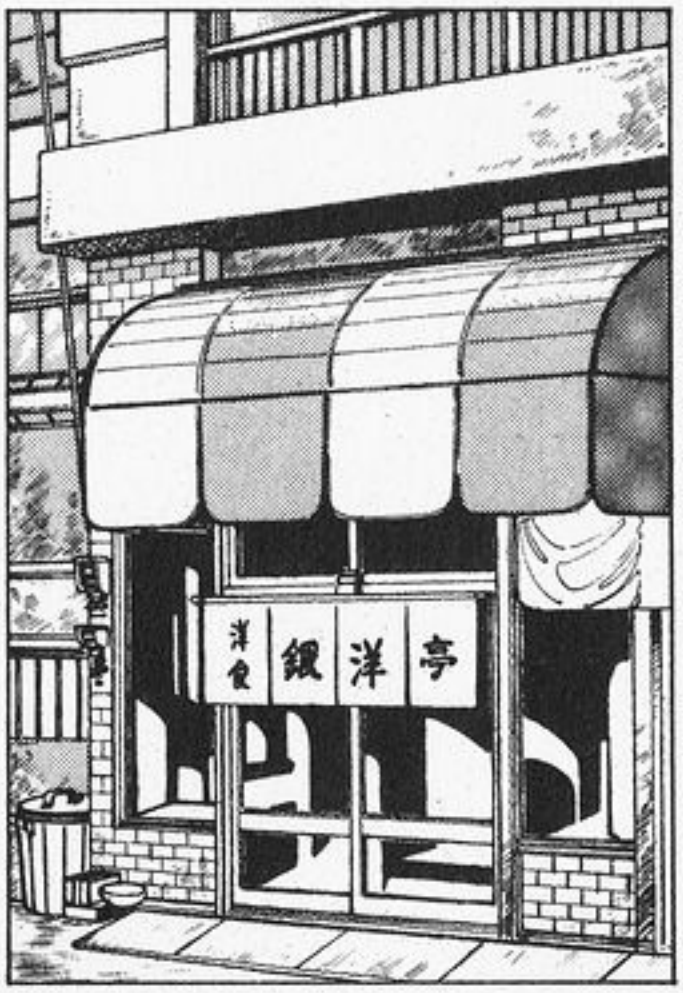
THIS IS THE UNPASTEURIZED JUNMAI GINJO CALLED 'TENGUMAI.'

WHAT DID YOU SAY?

I WANTED TO MAKE IT CLEAR THAT FRENCH CUISINE ISN'T THE ONLY PINNACLE OF EXCELLENCE OUT THERE.

I DID IT INTENTIONALLY, FOR THE SAKE OF A CERTAIN MAN,

COOKING MASTER BOY 16



DRIZZLE SOME WORCESTERSHIRE SAUCE OR TARTAR SAUCE OVER IT AND SAVOR THE EXPERIENCE.

PLEASE, DO... LET ME KNOW IF IT SUITS YOUR PALATE...

.....

20

AS I BIT INTO THE CRISPY COATING, THE SWEET, SUCCULENT FLESH OF THE OYSTER BURST FORTH ONTO MY TONGUE,

WITH ITS PERFECTLY CRISPY AND FRAGRANT COATING,

AND FROM THAT DELIGHTFUL MORSEL, A MAGNIFICENT NATURAL BROTH FLOWED LIKE A TREASURE.

IS IT TO YOUR LIKING, CHEF?

COOKING MASTER BOY 16

THEY EACH HAVE THEIR OWN UNIQUE TERRITORY TO DEFEND, SO FEELING INFERIOR IS DOWNRIGHT SILLY...

CHEF MURANO'S CUISINE IS ALL ABOUT ELEGANCE, WHILE MASTER NAKAZATO'S WESTERN DISHES ARE THE COZY COMFORT FOOD OF EVERYDAY LIFE.

WITH THIS, NAKAZATO-SAN WILL SURELY BOUNCE BACK WITH RENEWED ENERGY!

HMM...

NAKAZATO SHOULD WEAR THAT PRIDE LIKE A BADGE!

WESTERN CUISINE, IN ITS ESSENCE, IS A HEARTY HOME-COOKED MEAL THAT ENRICHES THE HEARTS OF FAR MORE PEOPLE THAN ANY PRETENTIOUS ARTWORK ON A PLATE EVER COULD.

AFTER ALL, THERE ARE FOLKS WHO DON'T LIFT A FINGER YET NEVER FEEL A SHRED OF INFERIORITY!

22

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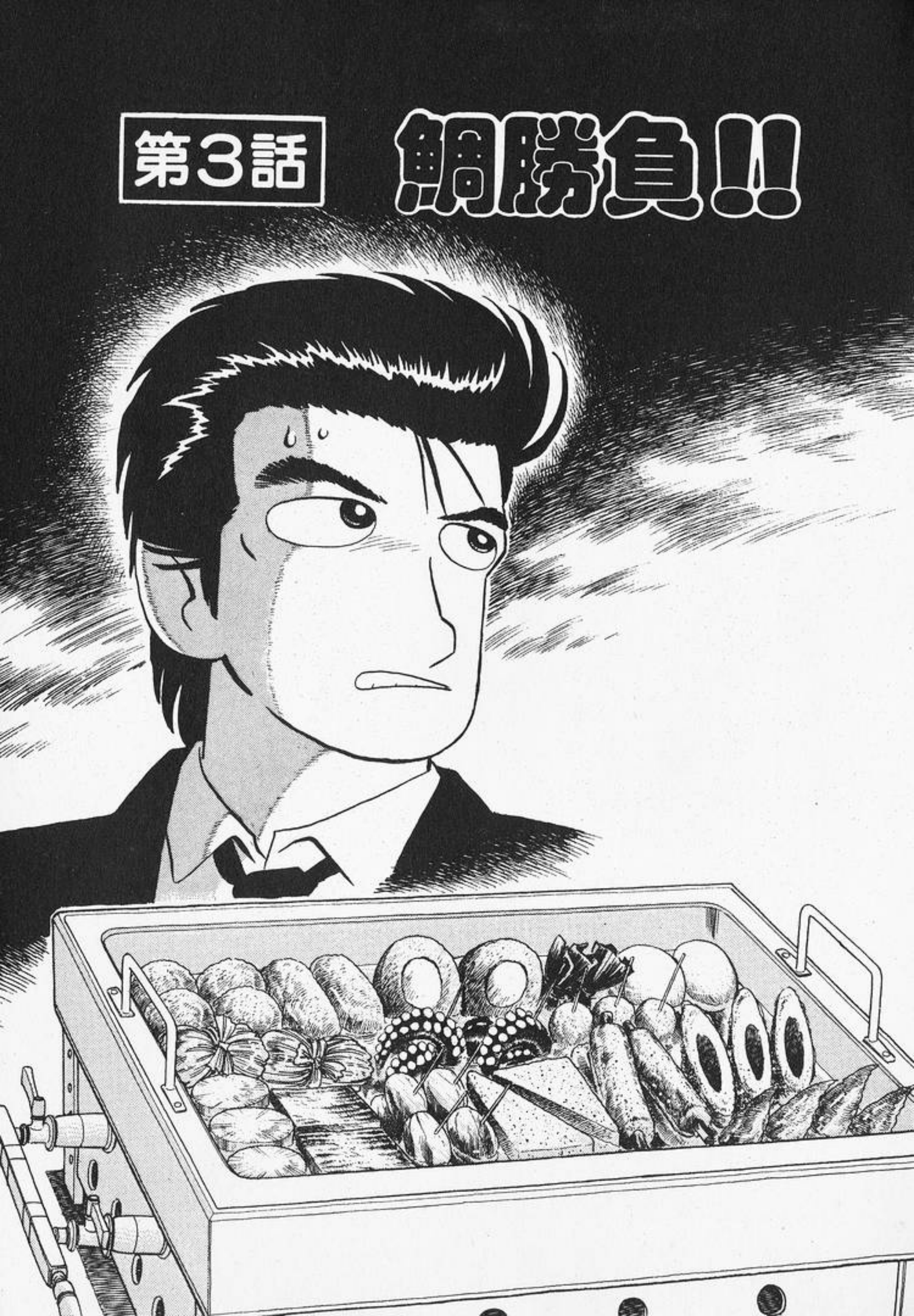
第3話　鍋勝負!!



HOWEVER, A MONUMENTAL ACHIEVEMENT HAS BEEN REACHED—THE COMPLETION OF THE 'DICTIONARY OF JAPANESE ART HISTORY' AFTER TWO DECADES OF HARD WORK!

ACTUALLY, MY TRIP TO THE CITY THIS TIME IS TO CELEBRATE ESTEEMED ART HISTORIAN, PROFESSOR OTSUJI NOBUKAZU.

I ABSOLUTELY ADORE INDULGING IN DELICIOUS FOOD!

AH, BUT YOU SEE, PROFESSOR OTSUJI IS A MAN OF NO GREED; HE DOESN'T EVEN SMILE AT GIFTS.

I TRULY WISH TO THROW A LITTLE CELEBRATION IN HIS HONOR.

WHAT KIND OF CELEBRATION DO YOU HAVE IN MIND?

2

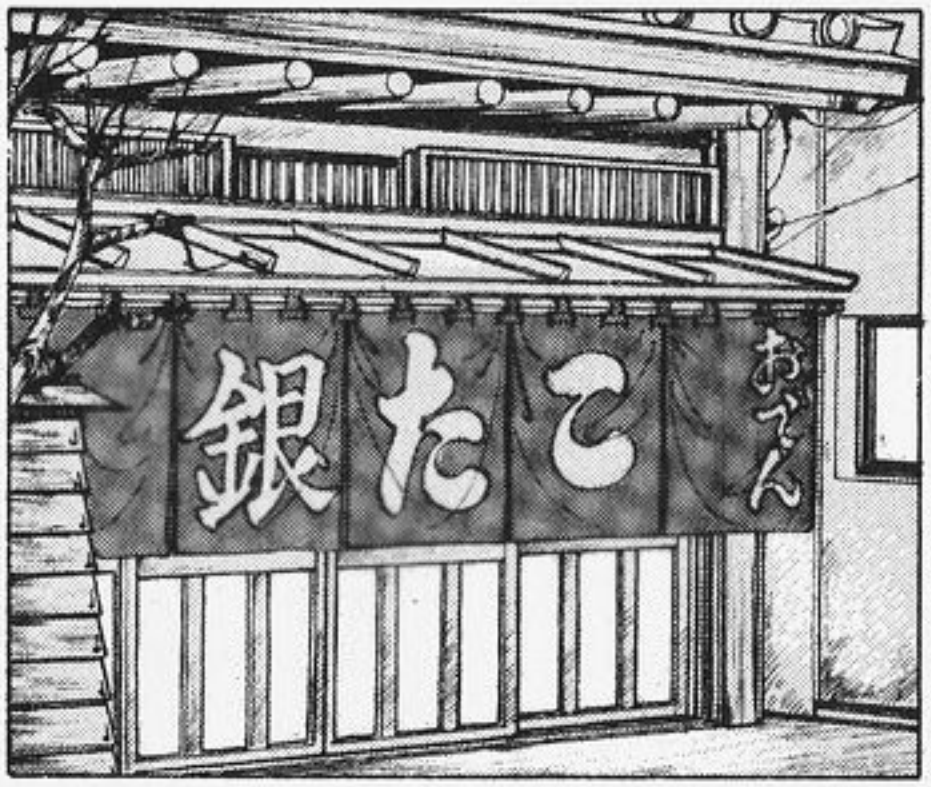
I CAN'T HELP BUT FEEL A LITTLE GIDDY INSIDE, THINKING I MIGHT GET TO JOIN IN ON THAT FEAST!

WELL, EVEN THOUGH IT IS A BIT IMMODEST...

THAT'S WHY I THOUGHT I COULD BORROW A BIT OF WISDOM FROM YOU, YAMAOKA.

ME? AM I REALLY OF ANY HELP?

DELICIOUS!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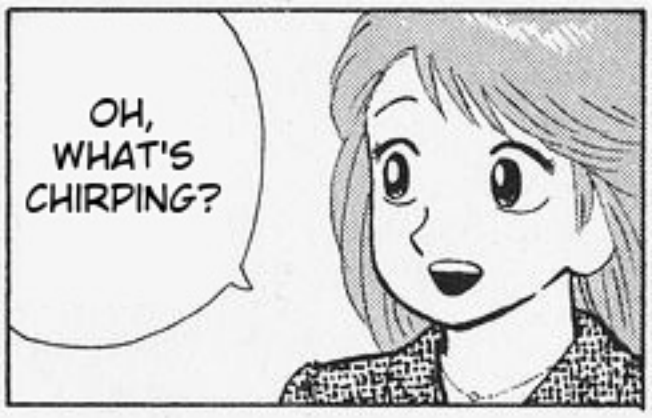
IT'LL BE DELIGHT-FUL!
WHO SAID YOU COULD?!


OH, WHAT'S CHIRPING?

UNDERSTOOD!
I'LL TAKE CHIRPING, OCTOPUS, AND GOBO TEMPURA,

IT CHIRPS ON THE TONGUE, THAT'S WHY WE CALL IT CHIRPING.
I'M TALKING ABOUT WHALE TONGUE.

3

IN KANSAI, WE CALL IT 'KANTO-NI', MEANING IT'S SIMMERED IN THE KANTO STYLE.
KANTO-STYLE, RIGHT?

YOU WON'T FIND MANY PLACES IN TOKYO SERVING CHIRPING IN A KANTO-NI SHOP.
THIS PLACE IS IMPRESSIVE.

WHY ON EARTH SHOULD SOMEONE FROM KANSAI BE TAUGHT TO COOK BY THESE RURAL FOLKS FROM KANTO?!

THIS IS A DISH FROM KANSAI AND NOT FROM KANTO!

OH REALLY? WHAT ARE YOU ON ABOUT?

HEY NOW, DON'T SPOUT NONSENSE -'KANTO' REFERS TO THE REGION, NOT JUST ANY OLD THING.

WHY ON EARTH SHOULD FOLKS FROM KANSAI FEEL INFERIOR TO THE COUNTRYSIDE DWELLERS OF KANTO?

THE CULINARY SCENE IN TOKYO HAS BEEN COMPLETELY CONQUERED BY KANSAI CUISINE, HASN'T IT?!

CALLING IT KANTON STEW IS JUST A SIGN OF KANSAI'S INFERIORITY COMPLEX TOWARDS KANTO!

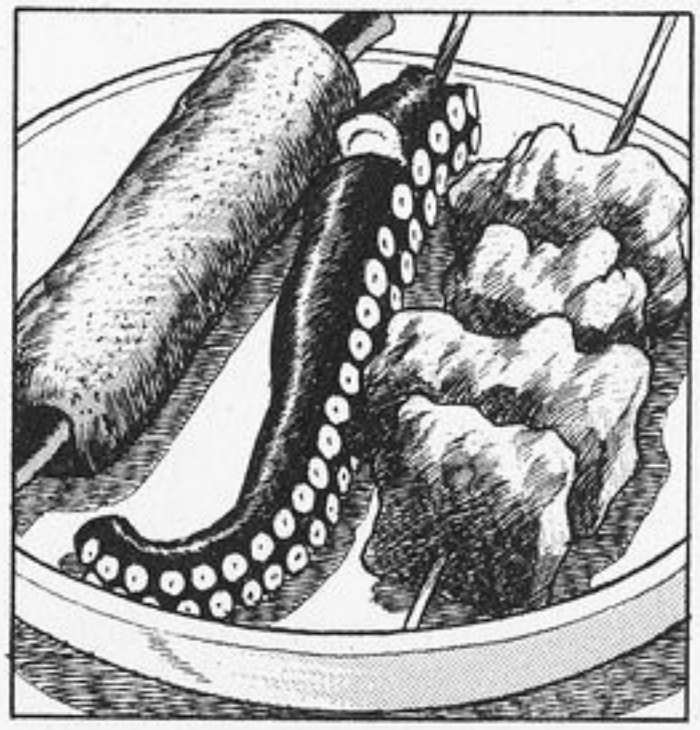
IT'S MADE IN THE STYLE OF KANTO!

HMM!

OH MY! HOW TERRIBLE! AM I BEING CALLED A BUMPKIN?!

GOODNESS, WHAT AN OUTRAGEOUS STATEMENT!

4

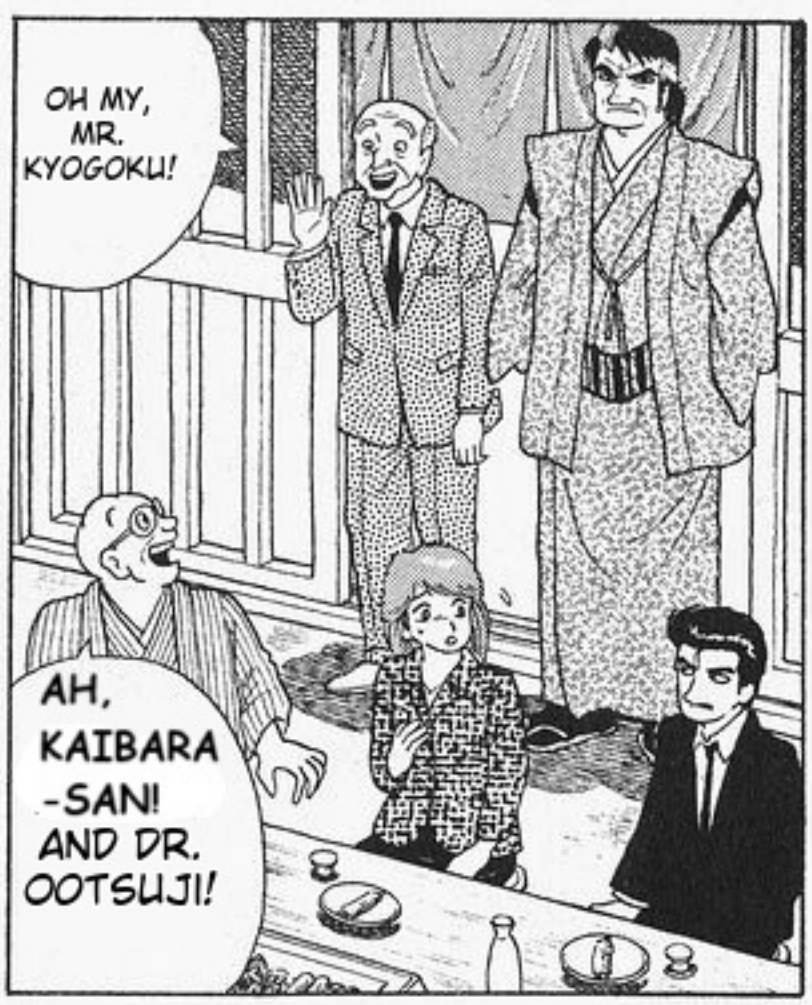


NOW, NOW...

IS THAT SO? ONE MIGHT SAY THAT TOKYO'S CUISINE HAS SWALLOWED IT WHOLE!

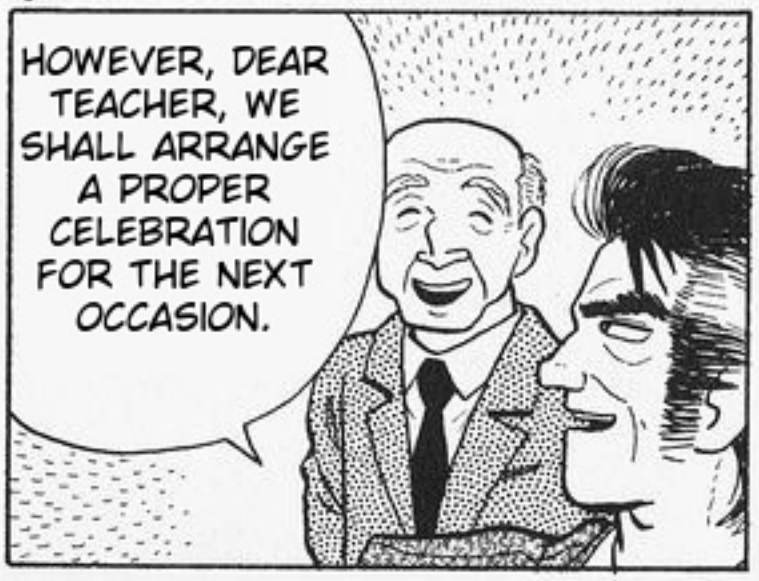
DELICIOUS!

LET'S CALL A BRIEF TRUCE!
ALRIGHT THEN!
WOW, IT'S ALL FLUFFY AND WOBBLY!
THE UNIQUE AROMA OF WHALE FAT IS SIMPLY... INTOXICATING!
BEHOLD! IT'S THE MELODY OF THE CHIRPING AND THE TENDER OCTOPUS, ALL THANKS TO THAT DELICATE KANSAI-STYLE PREPARATION, GIVING IT THAT LOVELY, REFINED TEXTURE!
THAT'S PROOF THAT KANTO-NI ISN'T JUST YOUR RUN-OF-THE-MILL KANTO STEW!
OH, ONCE YOU TASTE THAT CHIRPING, YOU WON'T STOP SINGING!
WELL, THERE'S A MOUNTAIN OF ODEN INGREDIENTS TO CHOOSE FROM, AFTER ALL!
JUST BECAUSE IT HAPPENS TO BE KANSAI-STYLE DOESN'T MEAN THAT THE KANTO-NI IS ANY LESS SPECIAL!


OH MY, MR. KYOGOKU!
AH, KAIBARA -SAN! AND DR. OOTSUJI!

OH, I SEE! YOU DO HAVE A FONDNESS FOR KANTO-NI, DON'T YOU?

6


HOWEVER, DEAR TEACHER, WE SHALL ARRANGE A PROPER CELEBRATION FOR THE NEXT OCCASION.

I MUST CONFESS, I FEEL MUCH MORE AT EASE WITH ODEN, SO I MIGHT BE A BIT SELFISH!
HAHA! TODAY, IT SEEMS THAT MR. KAIBARA IS TREATING US TO A FEAST AT THE GOURMET CLUB!

DELICIOUS!

I THOUGHT I MIGHT BORROW SOME WISDOM FROM YOU ON WHAT DELICIOUS TREAT TO SERVE YOU..

DR. OOTSUJI, THESE TWO YOUNG PEOPLE ARE WORKING ON THE 'ULTIMATE MENU' AT TOZAI NEWS...

OH HO.

THIS IS WONDERFUL NEWS.

NO, I SIMPLY MUST CELEBRATE WITH YOU ALL; MY HEART WON'T REST UNTIL I DO.

KYŌGOKU-SAN, LISTENING TO THE OPINIONS OF THOSE COCKROACHES IS NOTHING BUT AN INSULT TO OTSUJI-SENSEI!

WHAT DOES SOMEONE LIKE SHIRO EVEN KNOW ABOUT ANYTHING?!!

I'M KURITA.

I'M YAMAOKA.

YOU CAN'T EVEN SHOO AWAY THE FLIES BUZZING AROUND YOUR OWN HEAD, YET YOU'RE STICKING YOUR NOSE INTO OTHER PEOPLE'S BUSINESS!

SHIRO, IF YOU THINK YOU CAN BUTTER UP MY RYŌZŌ WITH YOUR MEDDLING ABOUT CLAMS, THAT'S A REAL KNEE-SLAPPER!

W-WHAT?!

IS THERE A SPECIAL DISH THAT TICKLES YOUR FANCY?

PROFESSOR OTSUJI, I WOULD BE ABSOLUTELY DELIGHTED TO HOST A CELEBRATORY FEAST IN YOUR HONOR!

AH, WELL...

UGH...

IS IT A SEA BREAM? WELL, THAT'S A BARGAIN!

THEY SAY IT'S A LUCKY SNAPPER, AND BESIDES, A PENNILESS SCHOLAR LIKE ME HARDLY EVER GETS A TASTE OF TOP-NOTCH FISH!

OH, HOW I CRAVE A DELICIOUS SEA BREAM!

WELL, I'M NOT SURE...

I'D LIKE TO DISCUSS IT WITH YAMAOKA.

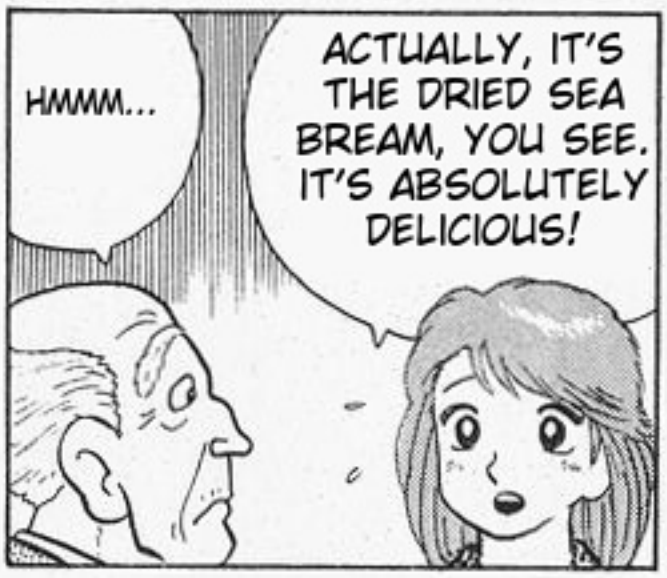
BUT WHAT ARE YOU PLANNING TO DO WITH THAT SNAPPER?

AH, SO YOU SAY IT'S A SIMPLE TASK, HUH?

DELICIOUS!

YOU WERE SO FULL OF YOURSELF... ARE YOU PLANNING TO PULL THE SAME STUNT AGAIN?!
SHIROU, REMEMBER THAT TIME YOU SHOWED OFF YOUR DRIED SEA BREAM?

YOU CAN'T BE SERIOUS ABOUT THAT, CAN YOU?! NO WAY!
WOW, HA HA! KYOGOKU, WHAT USE DO YOU THINK SHIROU IS?! HE'S AS HELPFUL AS A CHOCOLATE TEAPOT!

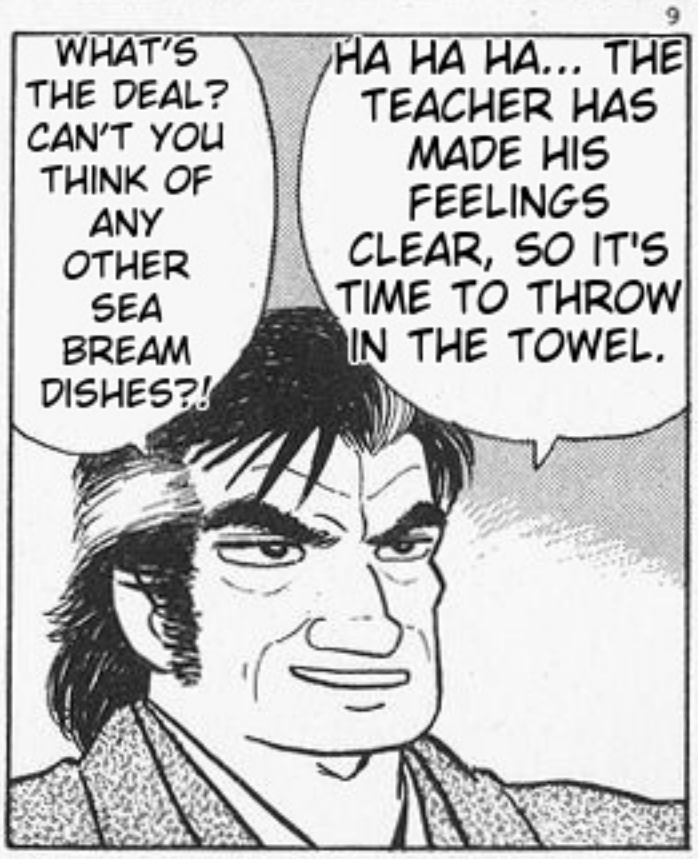

HMMM...
ACTUALLY, IT'S THE DRIED SEA BREAM, YOU SEE. IT'S ABSOLUTELY DELICIOUS!

WELL, IF I'M GOING TO BE TREATED, I'D PREFER SOMETHING A BIT MORE EXTRAVAGANT, YOU KNOW...
DRIED FISH?

9

DON'T MESS WITH ME! OF COURSE I CAN THINK OF SOMETHING!!

OH? NOW THAT'S INTRIGUING! GO AHEAD AND WHIP IT UP!


WHAT'S THE DEAL? CAN'T YOU THINK OF ANY OTHER SEA BREAM DISHES?!
HA HA HA... THE TEACHER HAS MADE HIS FEELINGS CLEAR, SO IT'S TIME TO THROW IN THE TOWEL.

ARE YOU SAYING THAT YOU WILL COMPETE WITH YAMAOKA-SAN IN PREPARING TAI DISHES?!

JUST TO BE SAFE, I'LL PERSONALLY BRING A DISH OF TAI MYSELF.

KYOGOKU-SAN, HANDING THIS MAN THE REINS TO CREATE SOMETHING BIZARRE WOULD BE DISRESPECTFUL TO PROFESSOR OTSUJI AND WOULD TARNISH YOUR REPUTATION TOO.

HEH HEH HEH... SO OBLIVIOUS TO YOUR OWN LIMITATIONS.

HOWEVER, THIS MAN'S COOKING IS BOUND TO ONLY IRRITATE PROFESSOR OTSUJI.

THAT'S PERFECTLY FINE WITH ME.

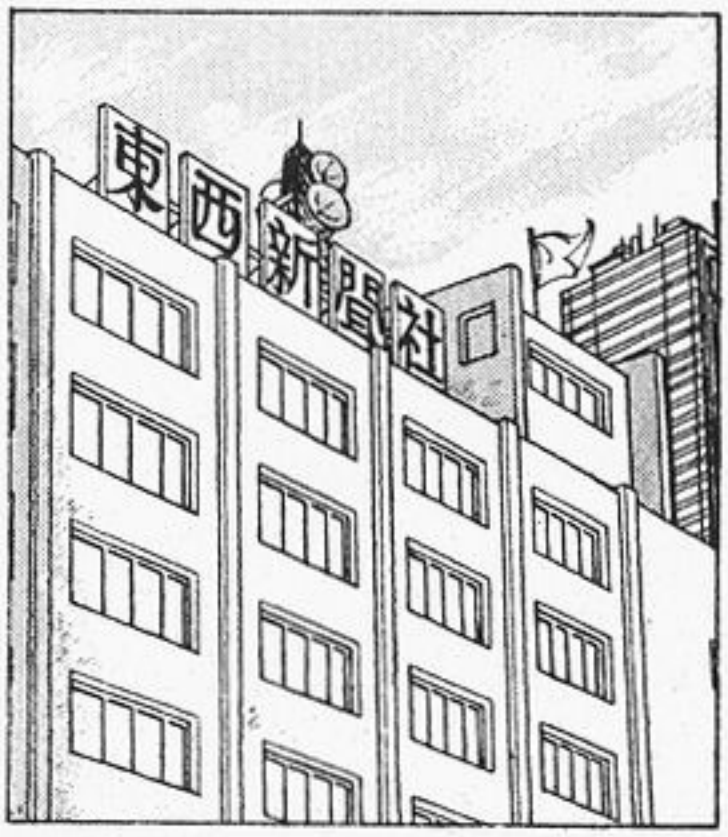
I'M TERRIBLY SORRY, BUT OH, HOW EXCITING THIS IS!

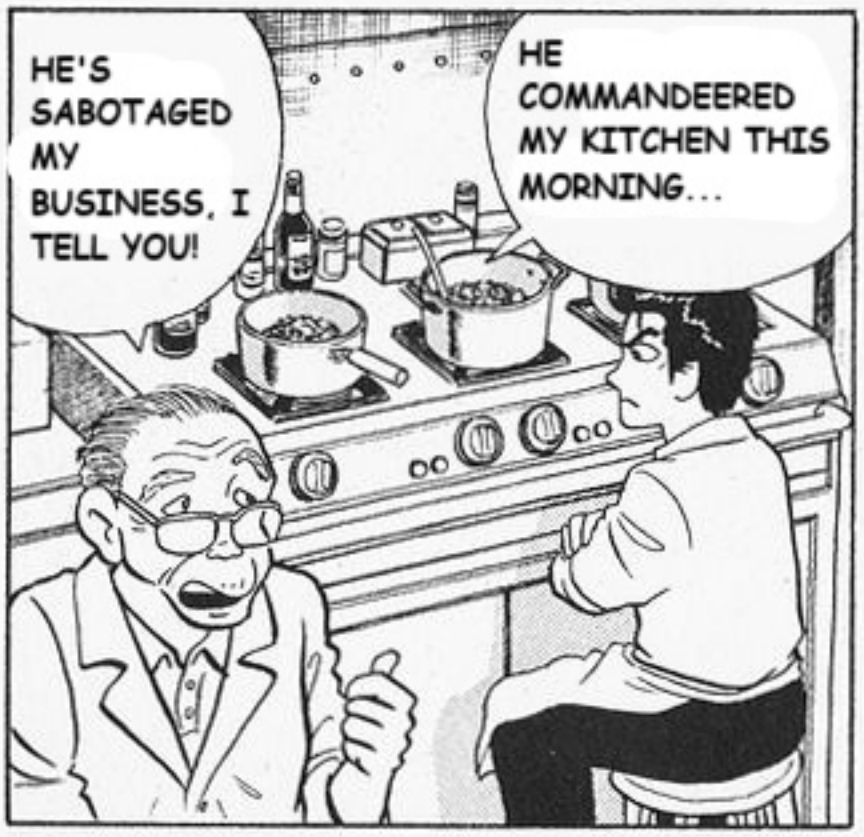
WAHH! IT'S ALL TURNED INTO QUITE THE SPECTACLE FOR MY SAKE!

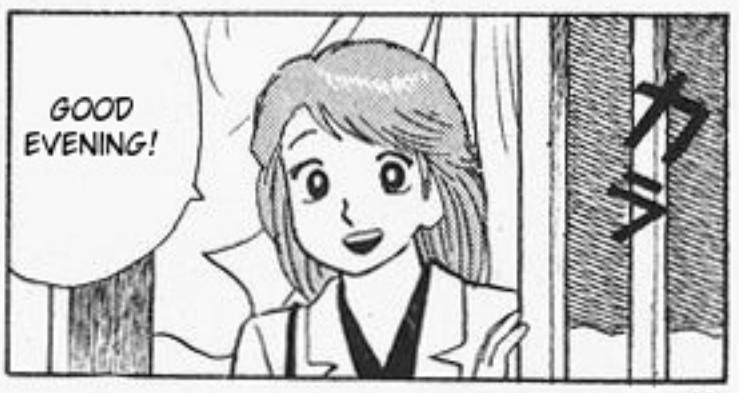
.....

DELICIOUS!

TODAY'S THE DAY HE DECIDES TO GHOST US, HUH? SKIPPING WORK WITHOUT A WORD!?
WHAT HAPPENED TO YAMAOKA!?


東西新聞社


HE'S SABOTAGED MY BUSINESS, I TELL YOU!
HE COMMANDEERED MY KITCHEN THIS MORNING...


GOOD EVENING!

HI, YUKO!
IS HE HERE?

TOMII WANTS TO GIVE YOU THE AXE...

I HAD A HUNCH YOU WERE HERE TO ASK MR. OOFUJI ABOUT THE SEA BREAM!

JUST AS I SUSPECTED.

WORKING AT THIS PLACE IS JUST FINE BY ME.

HAH! LIKE I'D LET FEAR OF LOSING MY JOB KEEP ME IN A CUBICLE!

MR. OOFUJI, WHAT ON EARTH DO YOU MEAN BY THAT?!

I WOULDN'T DREAM OF LETTING THIS SHOP GO UNDER.

YUKO, PLEASE, WHATEVER YOU DO, DON'T LET HIM GET FIRED!

WHAT?! THIS IS A SERIOUS SITUATION!

12

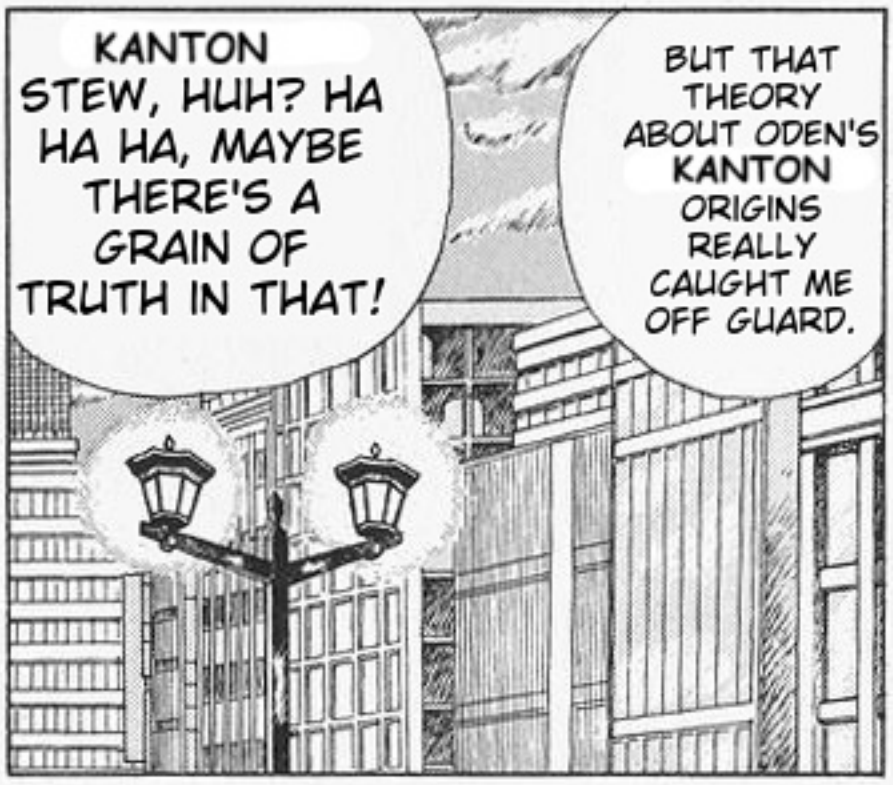
HMPH... THAT GUY'S GOT A KNACK FOR BLUFFING!

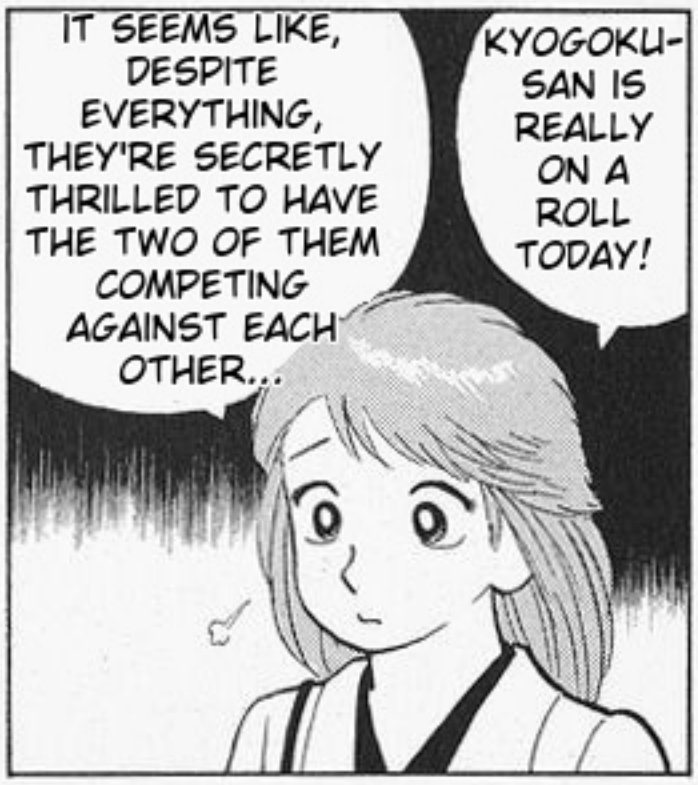
KAIBARA YUZAN SEEMS CONFIDENT, DOESN'T HE?

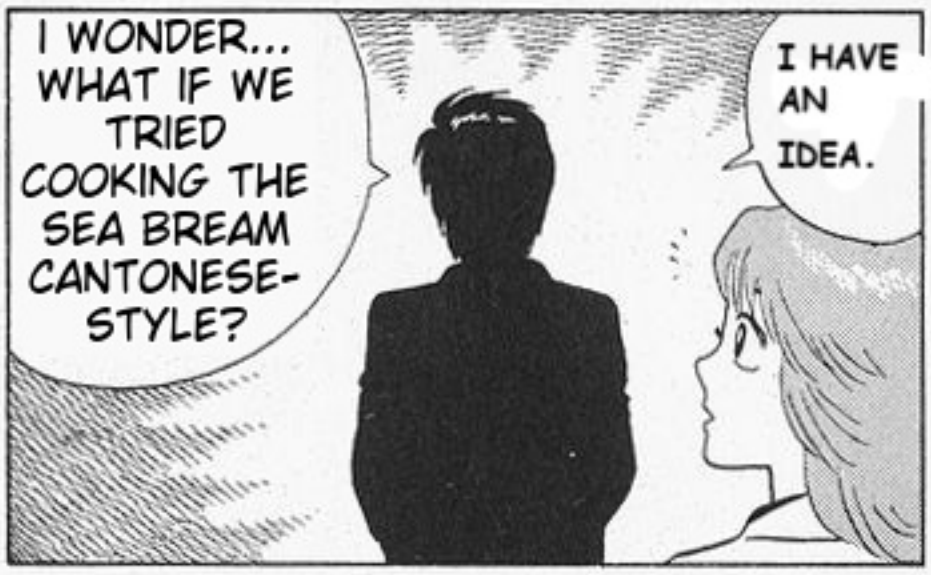
I JUST CAN'T SEEM TO COME UP WITH A SOLID IDEA...

I'VE BEEN MULLING OVER ADVICE THAT OOFUJI-SAN GAVE ME...

DELICIOUS!


KANTON STEW, HUH? HA HA HA, MAYBE THERE'S A GRAIN OF TRUTH IN THAT!
BUT THAT THEORY ABOUT ODEN'S KANTON ORIGINS REALLY CAUGHT ME OFF GUARD.


IT SEEMS LIKE, DESPITE EVERYTHING, THEY'RE SECRETLY THRILLED TO HAVE THE TWO OF THEM COMPETING AGAINST EACH OTHER...
KYOGOKU-SAN IS REALLY ON A ROLL TODAY!


I WONDER... WHAT IF WE TRIED COOKING THE SEA BREAM CANTONESE-STYLE?
I HAVE AN IDEA.

WHAT?! PREPARING SEA BREAM IN CANTONESE STYLE?!

YES, YES! THAT'S IT!
THERE WAS NO NEED TO BE SO HUNG UP ON THE TRADITIONAL JAPANESE WAY!

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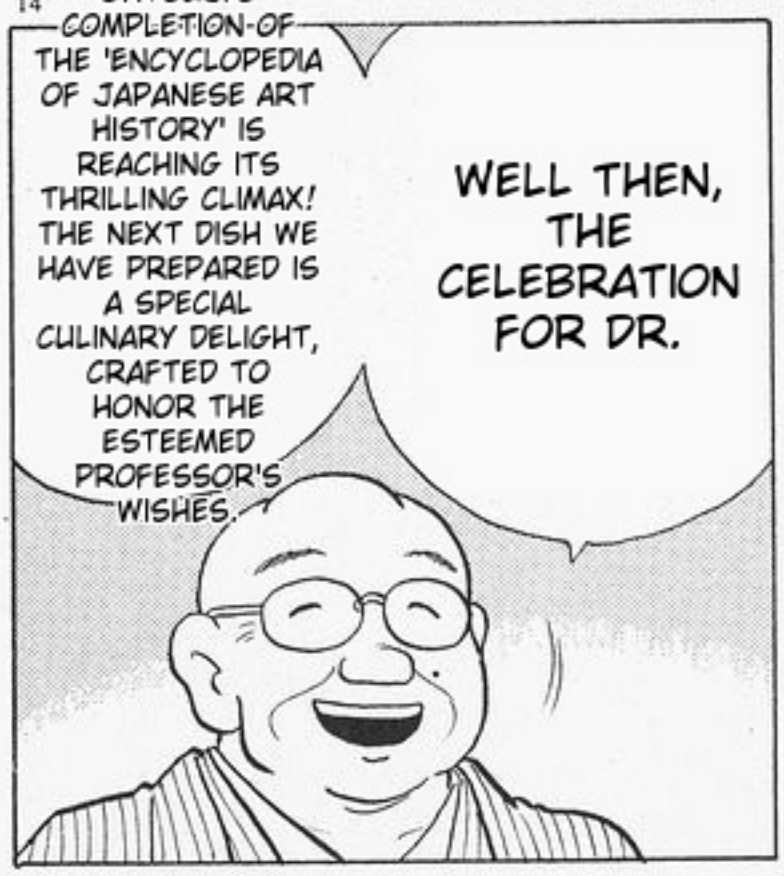
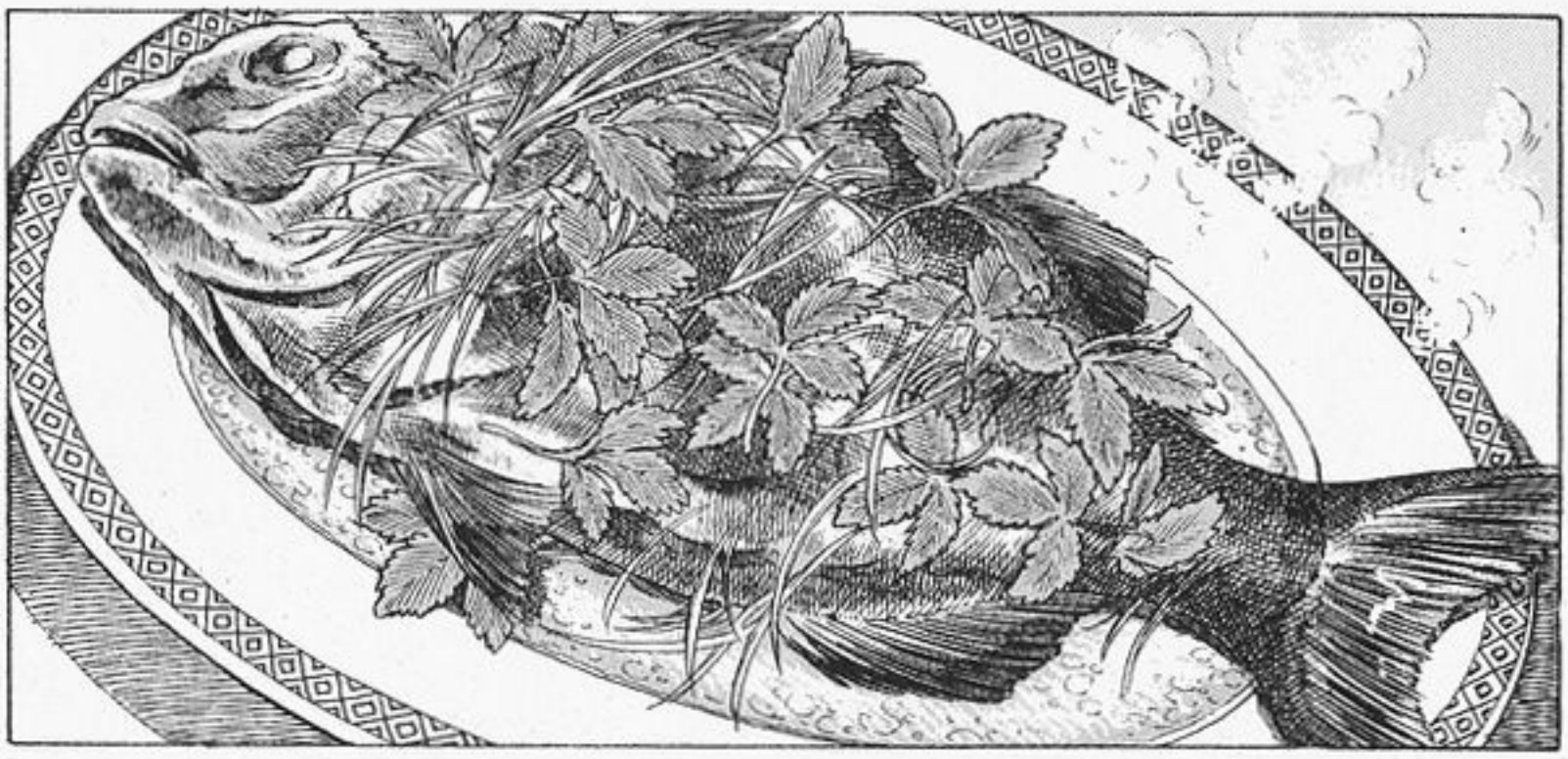

OHTSUJI'S COMPLETION OF THE 'ENCYCLOPEDIA OF JAPANESE ART HISTORY' IS REACHING ITS THRILLING CLIMAX! THE NEXT DISH WE HAVE PREPARED IS A SPECIAL CULINARY DELIGHT, CRAFTED TO HONOR THE ESTEEMED PROFESSOR'S WISHES.
WELL THEN, THE CELEBRATION FOR DR.

DELICIOUS!



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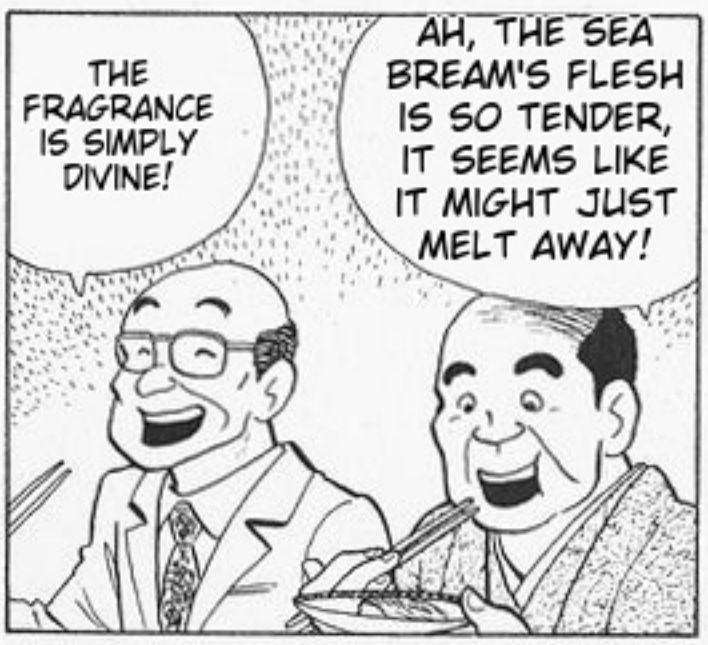
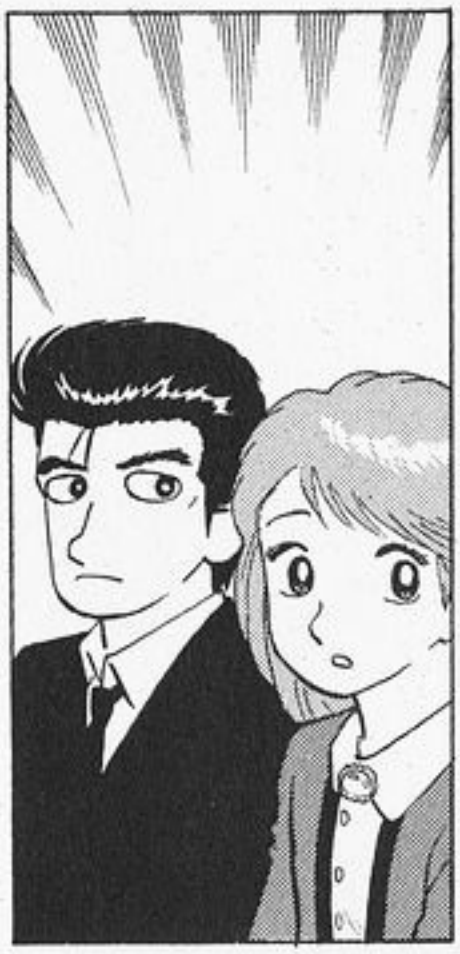
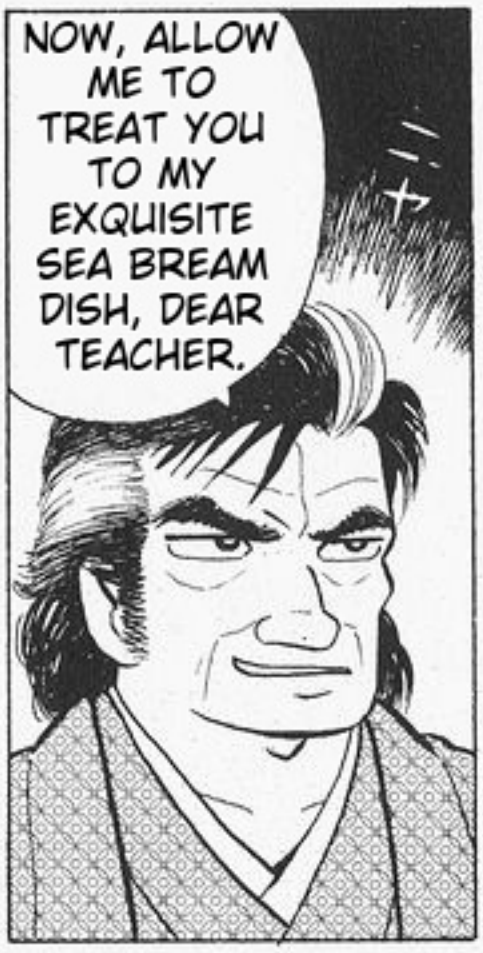


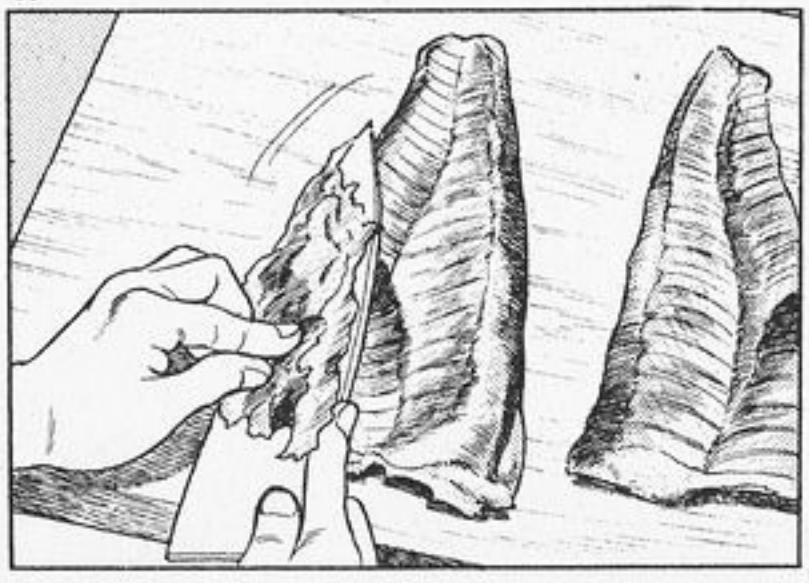


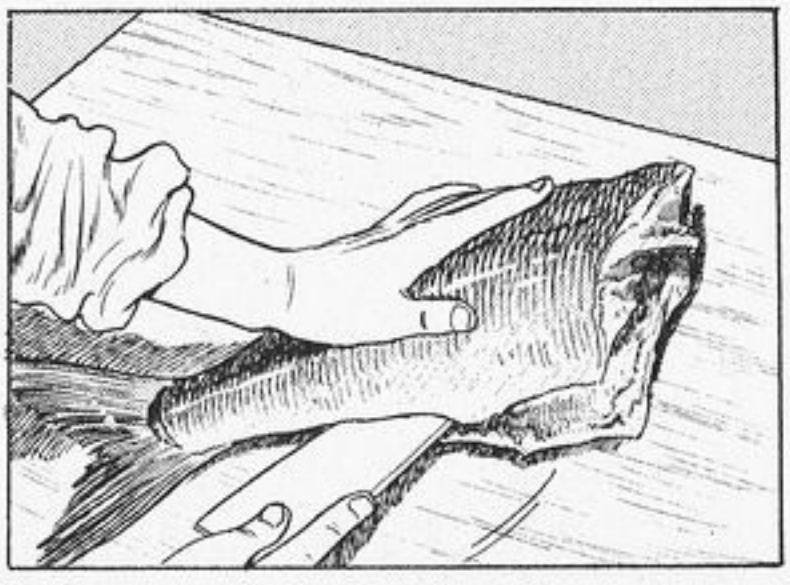

NOW, ALLOW ME TO TREAT YOU TO MY EXQUISITE SEA BREAM DISH, DEAR TEACHER.

HOW ABOUT YOU, PROFESSOR **OOTSUJI** WHAT DO YOU THINK?

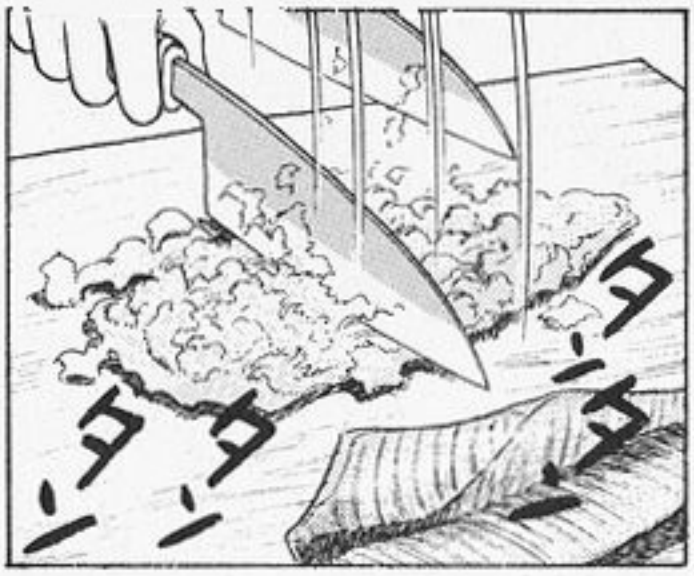
BUT THIS CHINESE TWIST HAS TRULY TAKEN ME BY SURPRISE!
OH, THIS IS ABSOLUTELY DELIGHTFUL! I WAS EXPECTING SOMETHING MORE TRADITIONAL JAPANESE,

16





DELICIOUS!

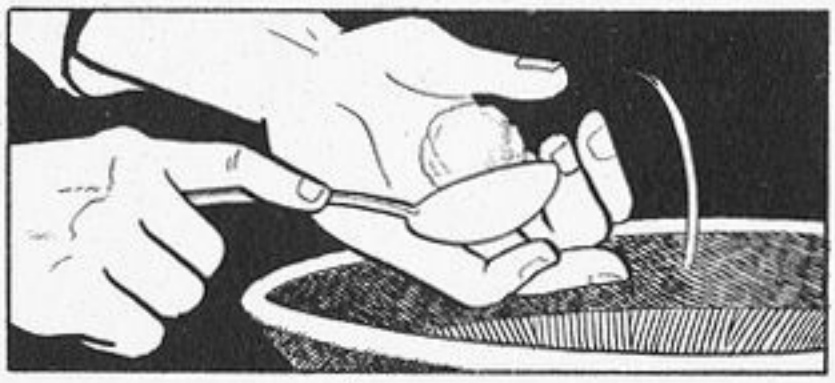


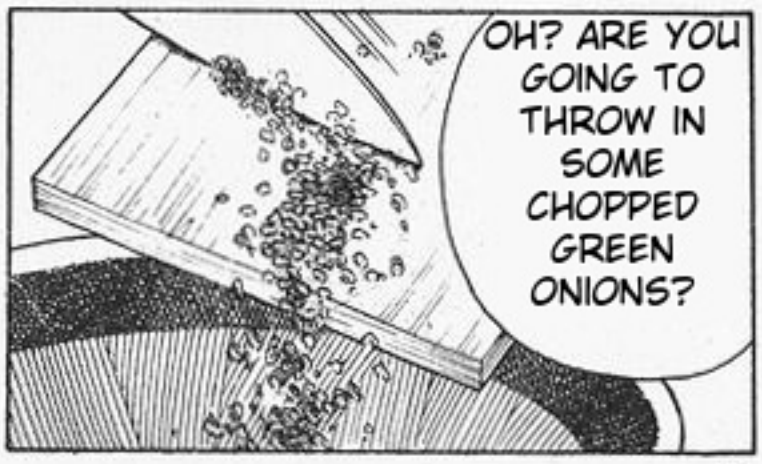
WELL, JUST WAIT AND SEE.
HMM? WHAT'S THIS, SASHIMI OF SEA BREAM? NOTHING TOO EXTRAORDINARY.

ADD SOME SALT, SQUEEZE IN SOME GINGER JUICE...
OH DEAR, ARE YOU GOING TO USE A MORTAR AND PESTLE FOR THIS?

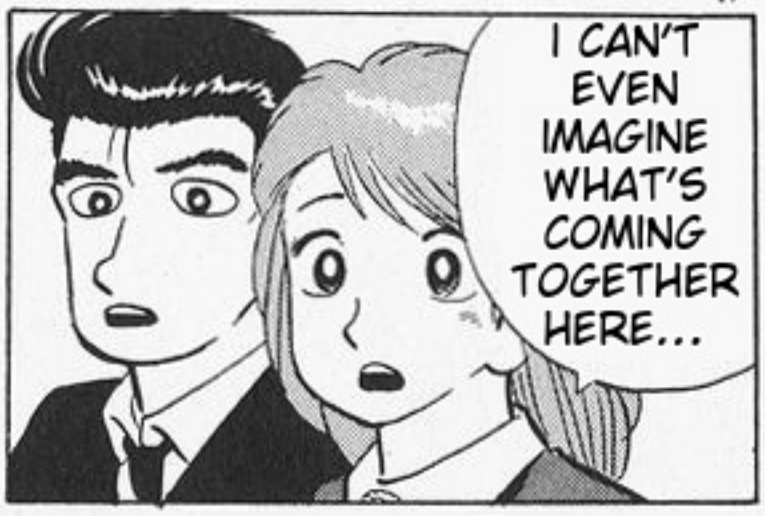
HUH? ARE YOU PLANNING TO MAKE A TATAKI?

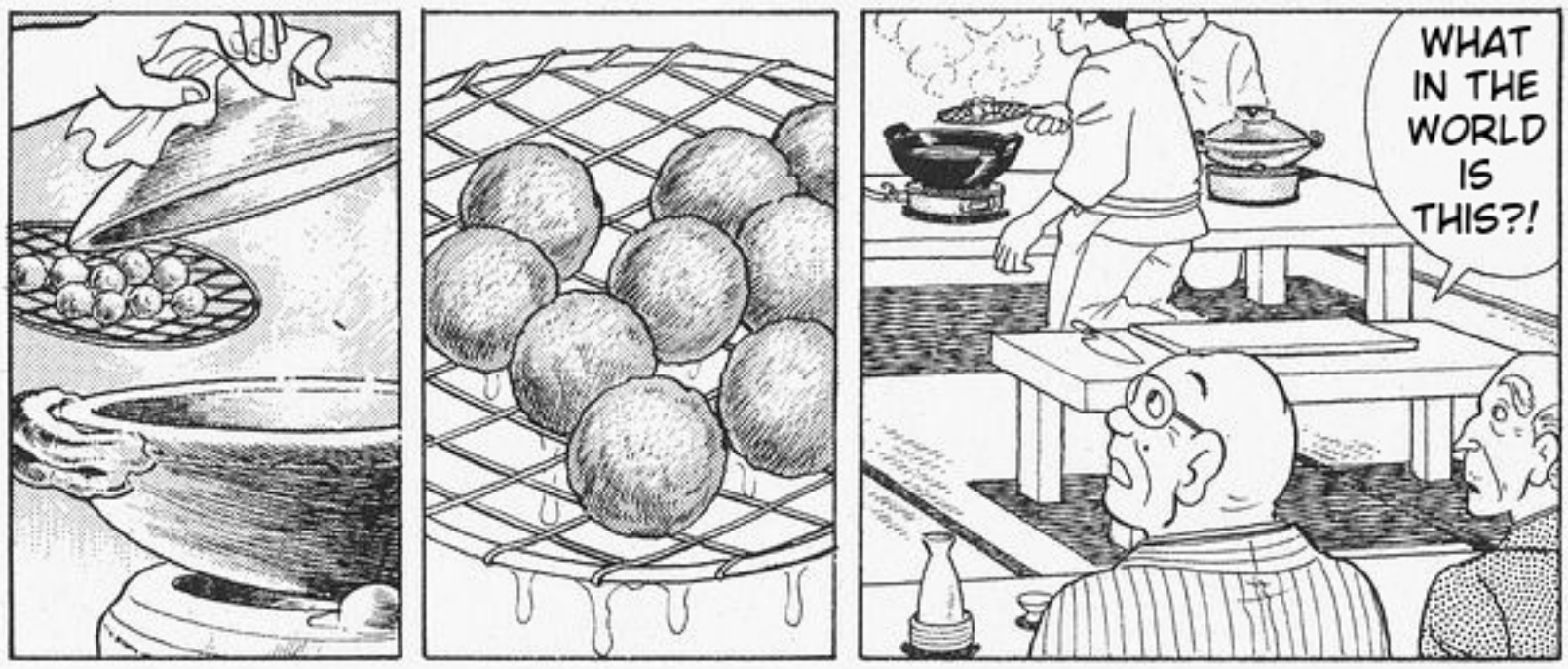
HEY NOW, THAT SEEMS A BIT WASTEFUL...

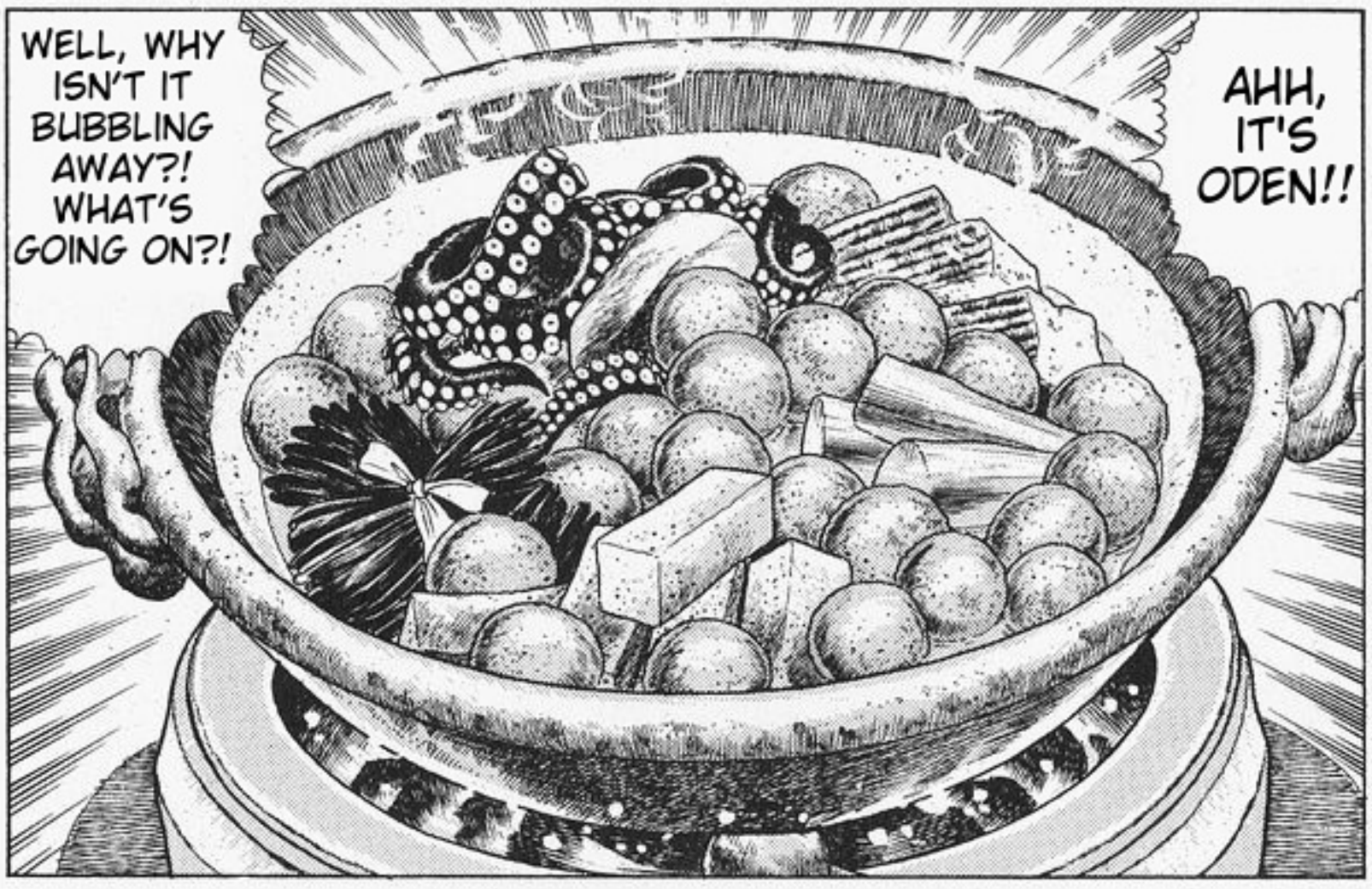


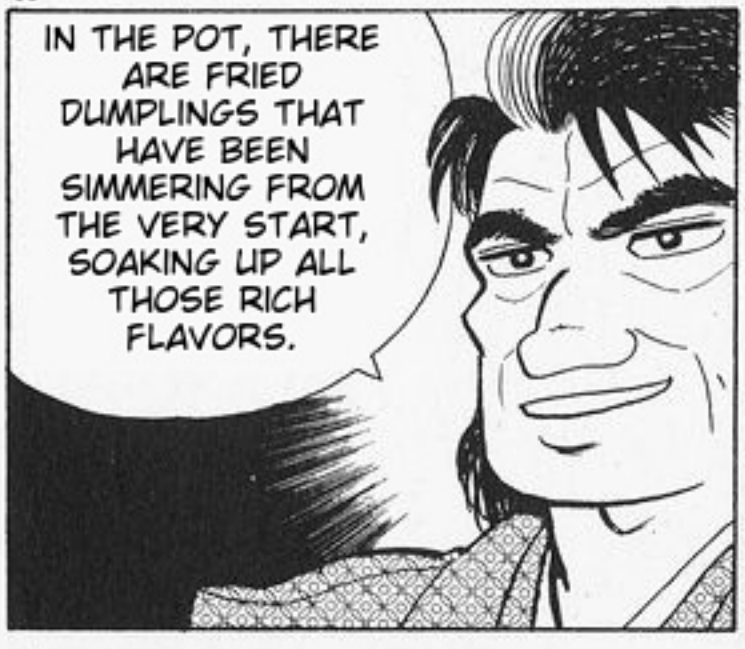

OH? ARE YOU GOING TO THROW IN SOME CHOPPED GREEN ONIONS?

OH MY! ARE YOU FRYING IT UP?!


I CAN'T EVEN IMAGINE WHAT'S COMING TOGETHER HERE...

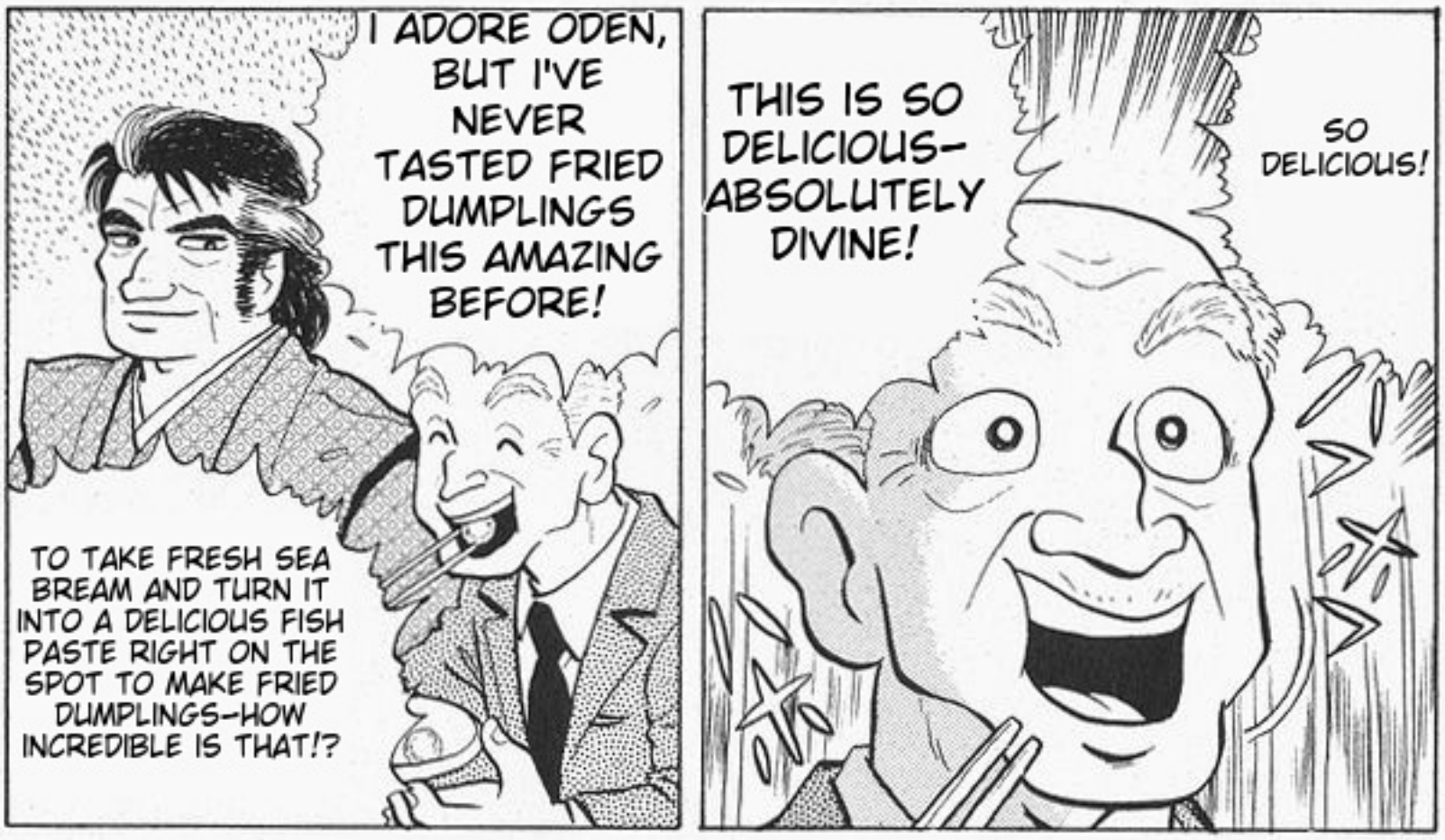

WHAT IN THE WORLD IS THIS?!


WELL, WHY ISN'T IT BUBBLING AWAY?! WHAT'S GOING ON?!
AHH, IT'S ODEN!!


IN THE POT, THERE ARE FRIED DUMPLINGS THAT HAVE BEEN SIMMERING FROM THE VERY START, SOAKING UP ALL THOSE RICH FLAVORS.

IT'S ODEN!!
OH MY!!

DELICIOUS!



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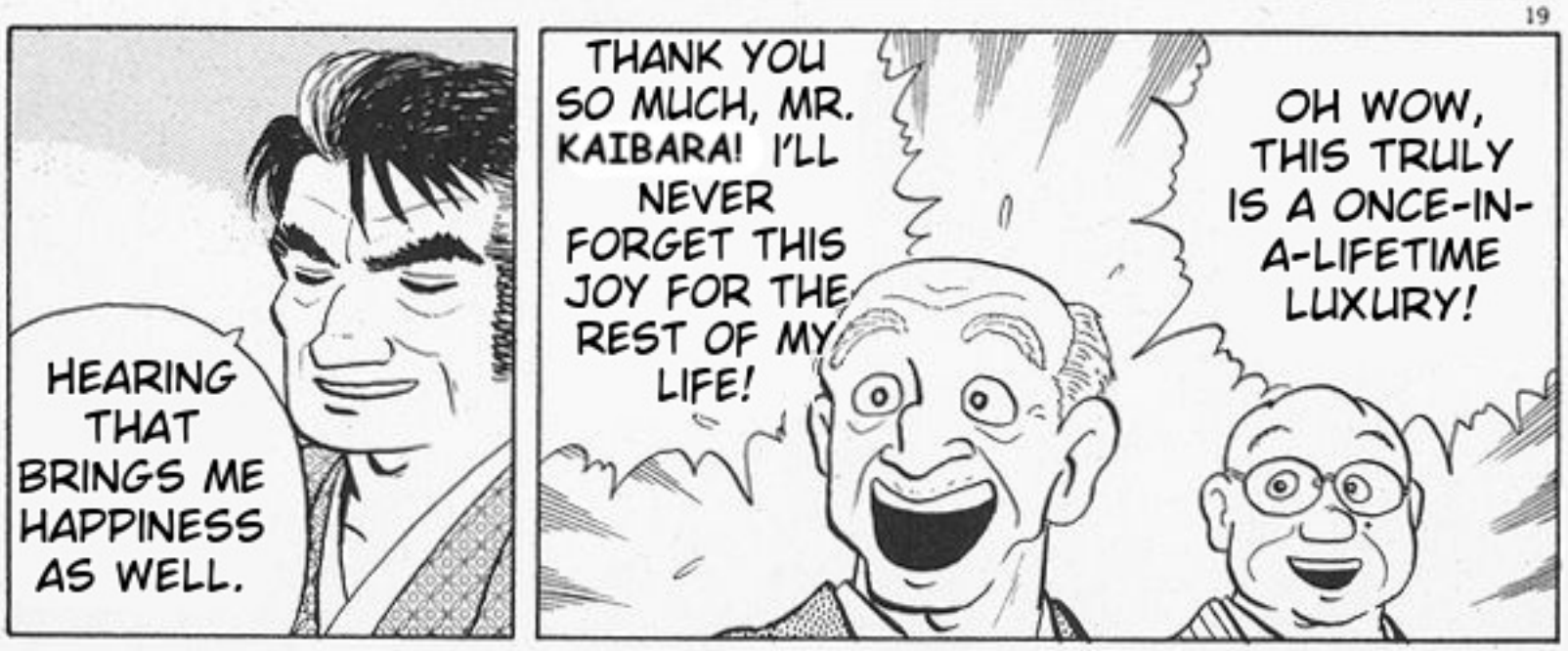


USING THE FRESHEST, TOP-NOTCH SEA BREAM, THIS CLARITY OF FLAVOR IS SIMPLY EXQUISITE...

LIGHT, ELEGANT, AND YET SO BOUNTIFUL...

TRULY, YOU ARE THE GREAT UEHARA YUZAN!

GOODNESS GRACIOUS... I DOUBT I'LL EVER TASTE SUCH ODEN AGAIN!

IF YOU WHIP UP A DISH USING THE FINEST INGREDIENTS THAT HAPPENS TO BE MY FAVORITE, IT'S ONLY NATURAL THAT I WOULD BE THRILLED...

I UNDERESTIMATED MY INSTINCTS...

.....

COOKING IS ALL ABOUT HOW TO DELIGHT AND ENTERTAIN THE HEART OF THE ONE YOU'RE SERVING; THAT SHOULD ALWAYS COME FIRST.

SHIRO, YOU STILL HAVEN'T GRASPED THE ESSENCE OF COOKING.

DELICIOUS!

21

NO, IT'S MY DEFEAT IN THIS MATTER...

I FEEL SORRY FOR YAMAOKA-SAN...

IN THE END, PROFESSOR OTSUJI WAS INCREDIBLY PLEASED, SO I FEEL SATISFIED, BUT,

HUH?

I CAN'T HELP BUT THINK THAT ...KAIBARA HAS PROBABLY FACED THE SAME BLUNDERS AS YAMAOKA-SAN MANY TIMES BEFORE...

YAMAOKA-SAN.

22

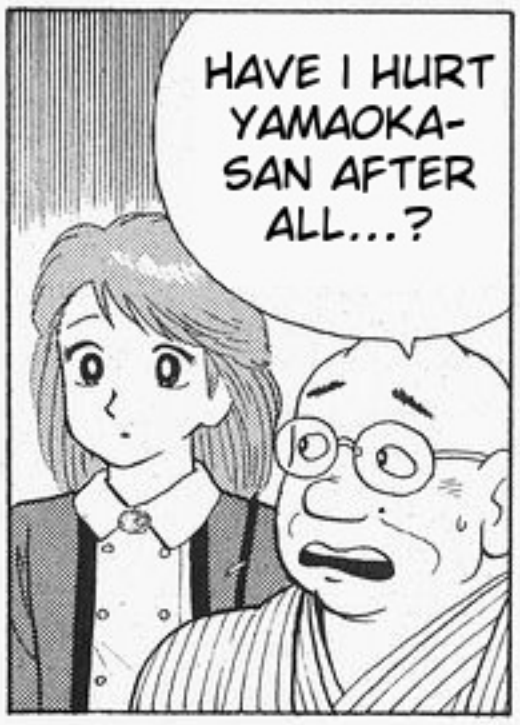
THAT'S HOW I SEE IT.

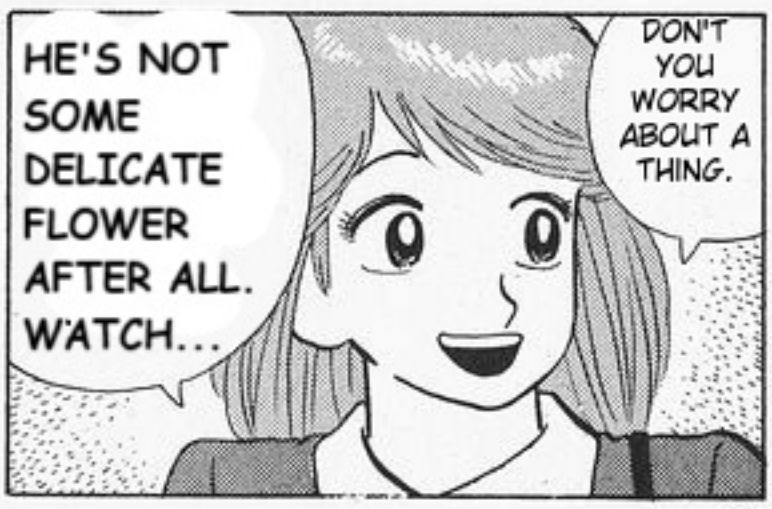
THESE ARE WORDS OF REPRIMAND FROM KAIBARA-SAN BASED ON HIS OWN EXPERIENCES.

AND SUFFERED THROUGH THE TOUGH LESSONS THAT CAME WITH THEM.

PROUD OF HIS MATERIALS AND HIS SKILLS... YET, THERE WERE MOMENTS WHEN KAIBARA-SAN HIMSELF FAILED TO TRULY HOST OTHERS.

DELICIOUS!





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第4話
生きている米

HMM...
パソコン通信入門

THIS ISN'T THE TIME TO BE PLAYING AROUND WITH COMPUTER GAMES!!

WE'RE ON THE BRINK OF THE SECOND SHOWDOWN WITH THE 'SUPREME MENU' ARTICLE FROM TEITO NEWS!!! AND WHAT ARE YOU DOING?!!
HEY, YAMAOKA!!

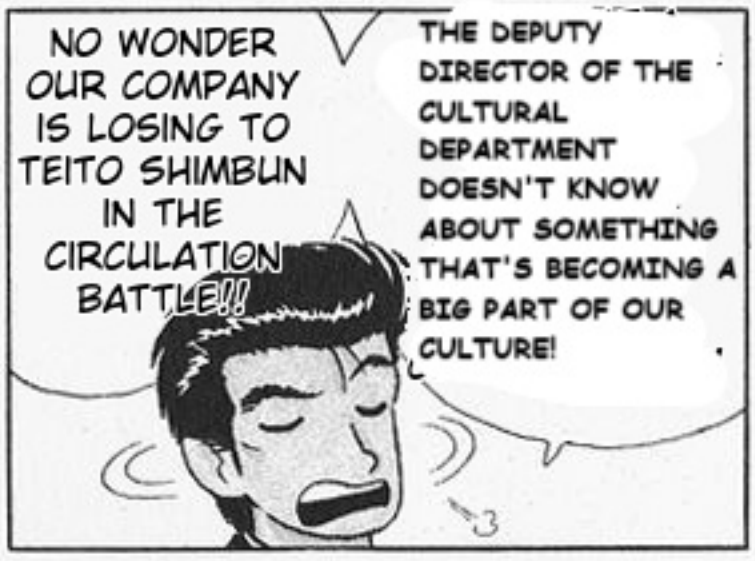
AH... IGNORANCE IS TERRIFYING...
A COMPUTER GAME?

2

WE NEED A WEALTH OF INFORMATION TO STAND UP AGAINST THE 'SUPREME MENU'!
FOR INSTANCE, BY BECOMING A MEMBER OF A COMMUNICATION SERVICE CALLED NIFTY, YOU CAN SWAP CULINARY INFORMATION WITH PEOPLE ALL OVER JAPAN!

IT'S A SYSTEM THAT ALLOWS YOU TO COMMUNICATE AND EXCHANGE INFORMATION WITH PEOPLE ALL ACROSS JAPAN... NO, THE WHOLE WORLD, USING A COMPUTER!
THIS ISN'T JUST A GAME!

DELICIOUSNESS IN A BOWL 16



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BUT THANKS TO THAT, WE CAN GET THE TOOLS FOR OUR COMPUTER COMMUNICATION FUNDED BY THE PAPER! ISN'T THAT FANTASTIC?

I MIGHT HAVE BEEN BETTER OFF JUST BUYING IT MYSELF...

WINNING THE CIRCULATION BATTLE AGAINST TEITO NEWS THROUGH COMPUTER COMMUNICATION? NOW THAT'S AMBITIOUS!

I SWEAR, OUR VICE PRESIDENT IS SOMETHING ELSE...

WITH SO MANY SIMILAR SHOPS AROUND, IT'S A MIRACLE THEY DON'T ALL GO UNDER TOGETHER...

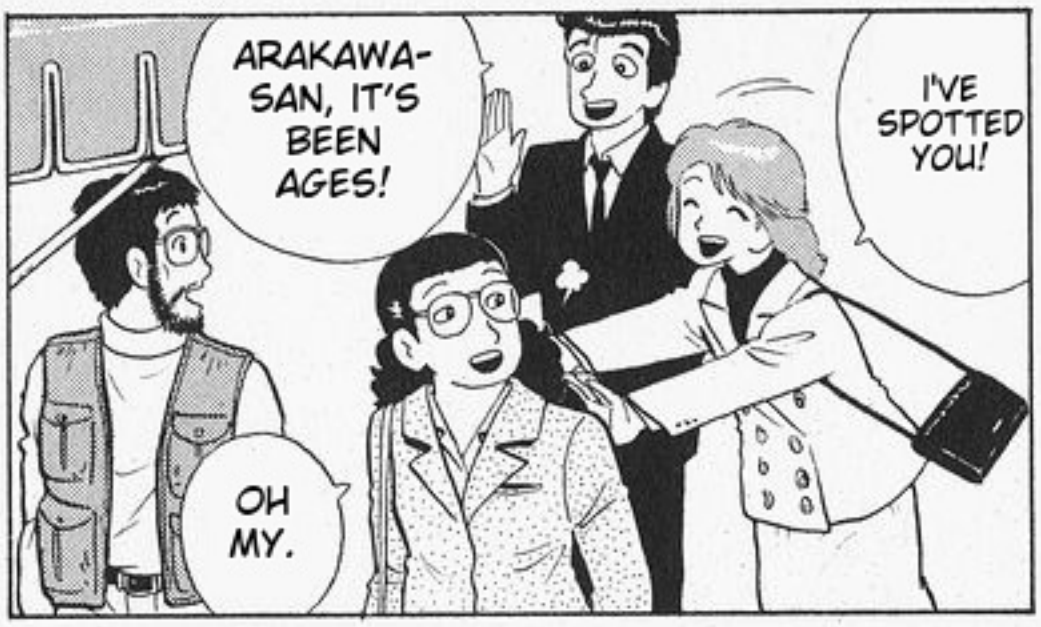
STILL, CAN YOU BELIEVE HOW MANY STORES THERE ARE?

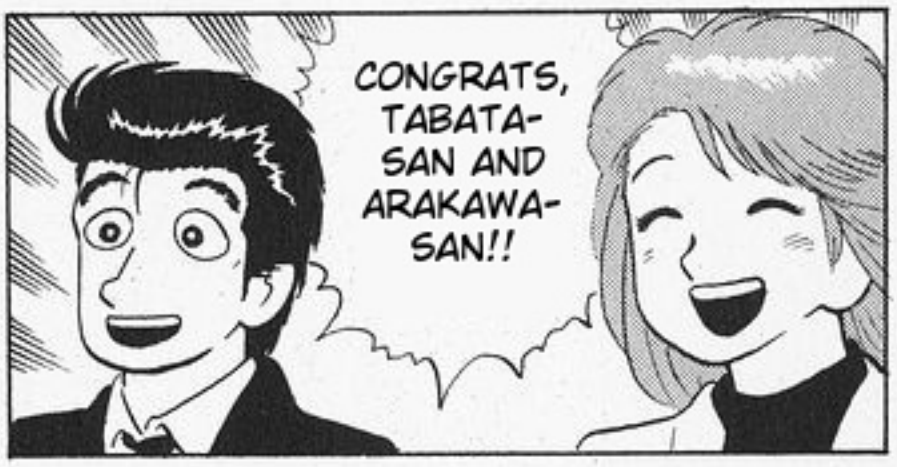
4

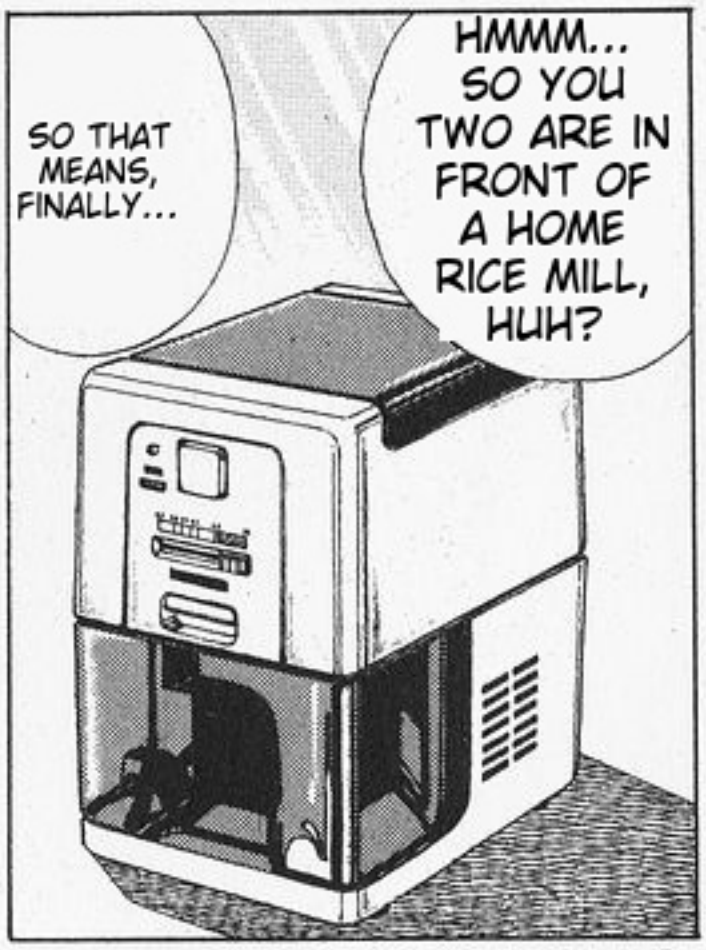
HM? OH WOW, YOU'RE RIGHT!

OH! LOOK OVER THERE! IT'S TABATA AND MR. ARAKAWA!

DELICIOUSNESS IN A BOWL 16







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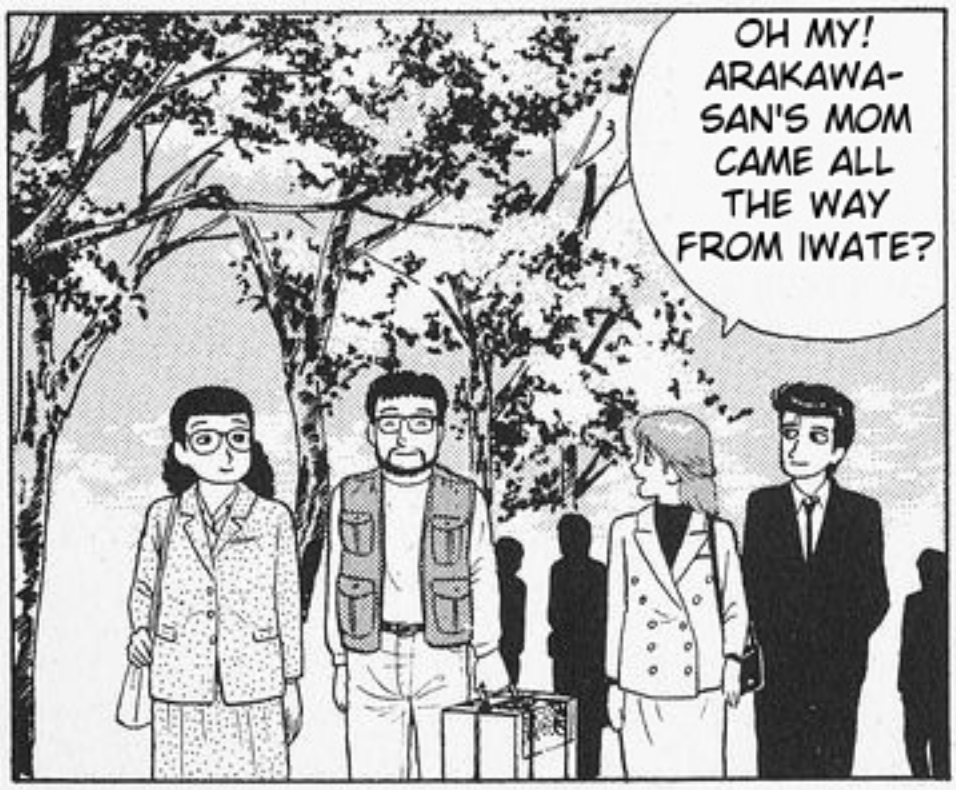
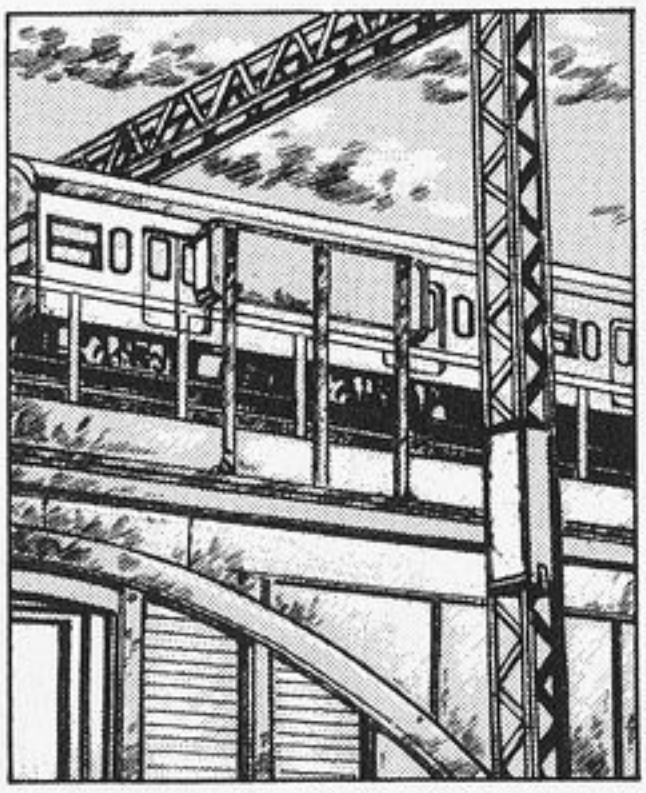




IT MAKES SENSE NOW WHY ARAKAWA HAS BEEN SINGLE ALL THIS TIME, IT'S BECAUSE OF HIS MOM.

I SEE!

AFTER ALL, I NEED TO GET MY MOTHER'S APPROVAL... I'VE BEEN RAISED BY MY MOTHER ALONE, JUST THE TWO OF US...

I'M GOING TO INTRODUCE KINUE TO MY MOM.

HAVING HER OVER TO MY PLACE AND SERVING HER MY COOKING...

SO, MEETING MS. ARAKAWA'S MOTHER IS LIKE TAKING AN EXAM, HUH?

BUT WITH KINUE, I'M ABSOLUTELY CONFIDENT SHE'LL WIN HER OVER!

SEE, IT'S JUST THAT FINDING SOMEONE MY MOM WOULD LIKE HAS BEEN QUITE THE CHALLENGE...

I REALLY HOPE SHE LIKES ME, THOUGH...

6

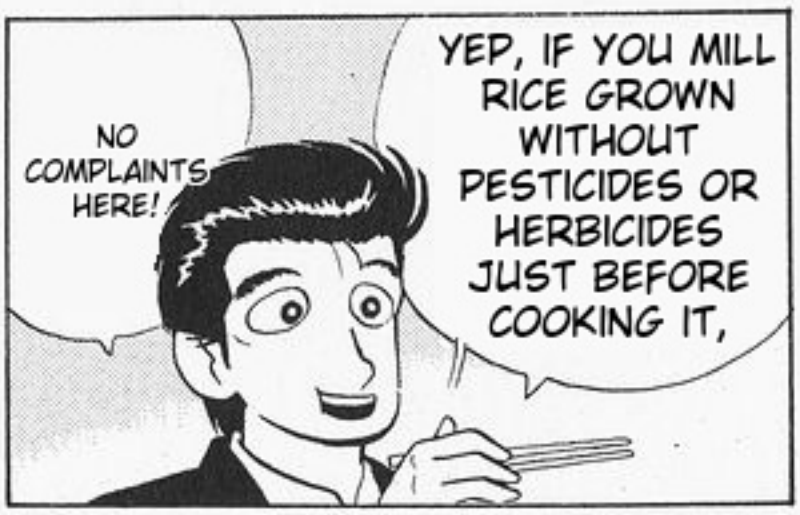
SO TO KEEP UP WITH THAT STANDARD, I SHOULD POLISH THE BROWN RICE JUST BEFORE COOKING,

PEOPLE FROM TOHOKU ARE ALWAYS EATING SUCH DELICIOUS RICE, RIGHT?!

I THOUGHT SOMEHOW I COULD MANAGE IT...

I THINK THAT'S THE BEST WAY FOR HER TO GET TO KNOW ME.

DELICIOUSNESS IN A BOWL 16



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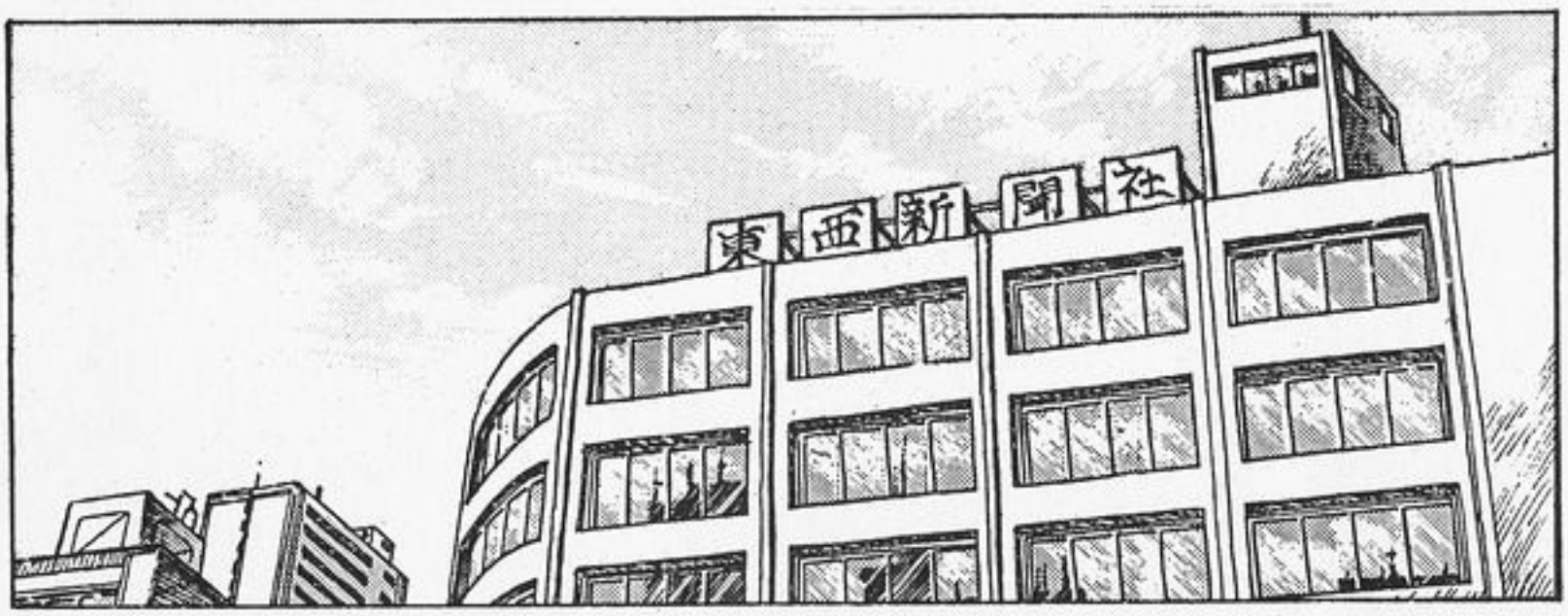


I JUST CAN'T SEEM TO KEEP MY COOL...

FOR AN OLD MAID WITH A HEART OF IRON, THAT'S SURPRISINGLY TIMID!

OH WOW!

I'M NOT SCARED, BUT I FEEL A BIT INTIMIDATED...

MEETING MS. ARAKAWA ALONE IS JUST A BIT DAUNTING FOR ME...

THANK YOU, I OWE YOU ONE.

ABSOLUTELY!

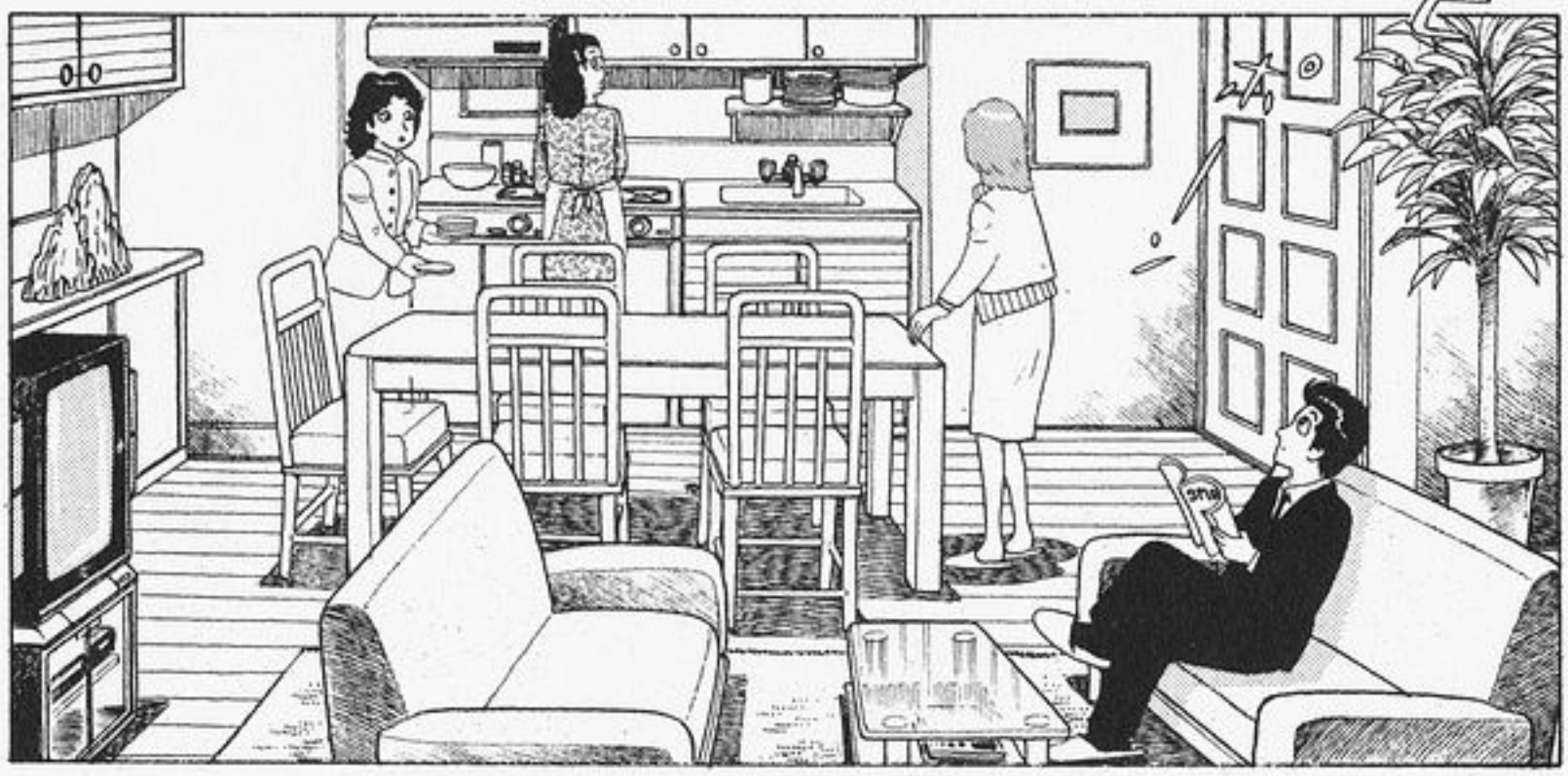
THAT'S PERFECTLY FINE.

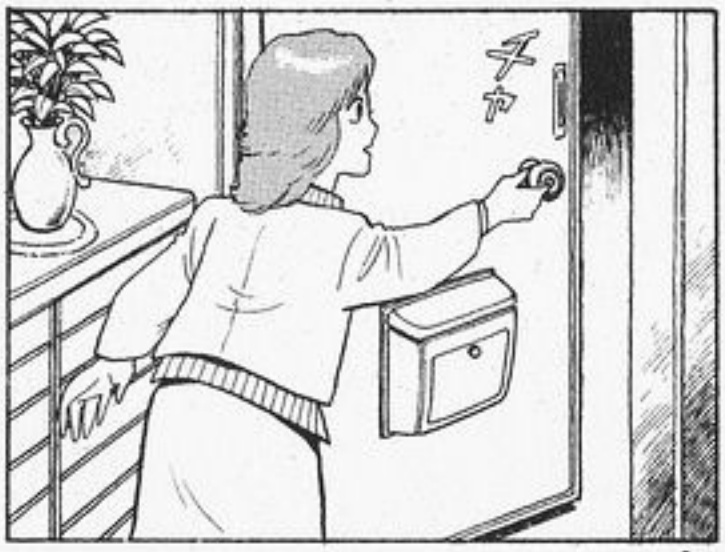
...SO, I'D LIKE YOU TO COME TO MY HOUSE ON THE BIG DAY AND SHARE A MEAL WITH ME.

523

田畑 耕江

DELICIOUSNESS IN A BOWL 16





9

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WE'RE SO GLAD YOU MADE THE JOURNEY FROM AFAR!

TH-THAT'S MY MOM.

I AM KINUE TABATA.

NOW, LET'S RAISE A TOAST TO THE HAPPINESS OF MR. ARAKAWA AND MS. TABATA!

COME NOW, LET'S CHEERS TO THAT!

10

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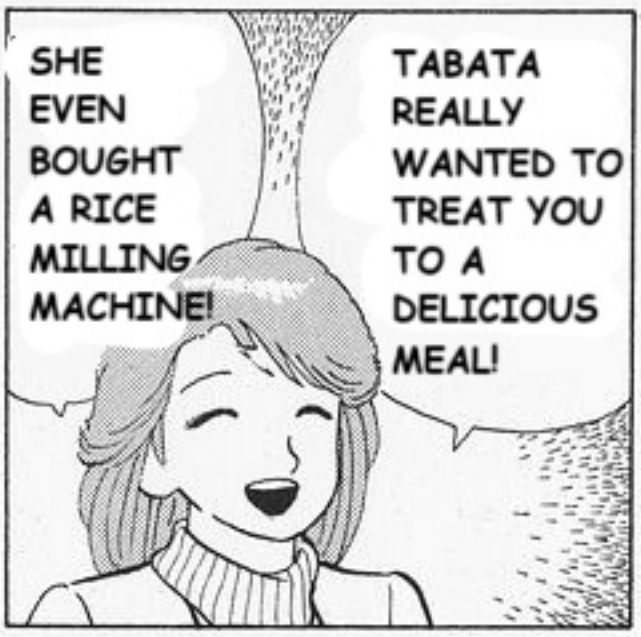
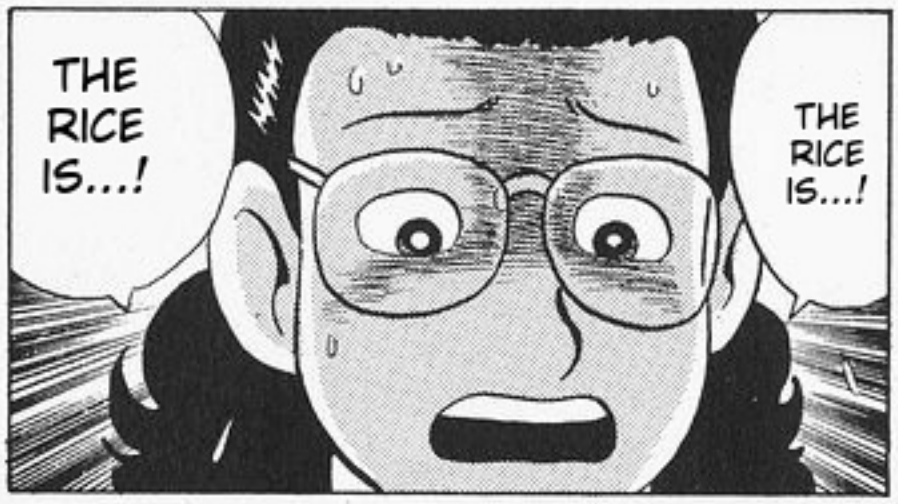
TO THE HEALTH OF YOUR DEAR MOTHER...

THANK YOU SO MUCH!

DELICIOUSNESS IN A BOWL 16





THIS RICE IS SO BAD, I CAN'T POSSIBLY EAT IT!

WHAT A DISASTER! THE GRAINS HAVE LOST ALL THEIR SHAPE!

ベッチャリ

.....

EVERY PART OF THE POT IS LIKE THIS...

OH DEAR... WHAT ARE WE GOING TO DO...

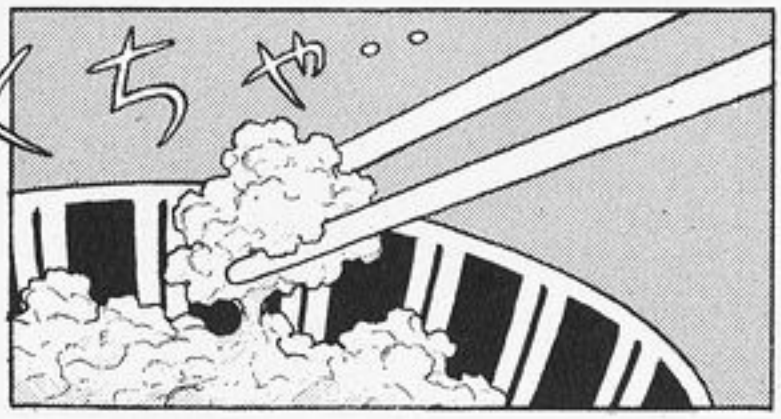
I METICULOUSLY POLISHED THE RICE AND MEASURED THE WATER JUST RIGHT BEFORE COOKING IT...

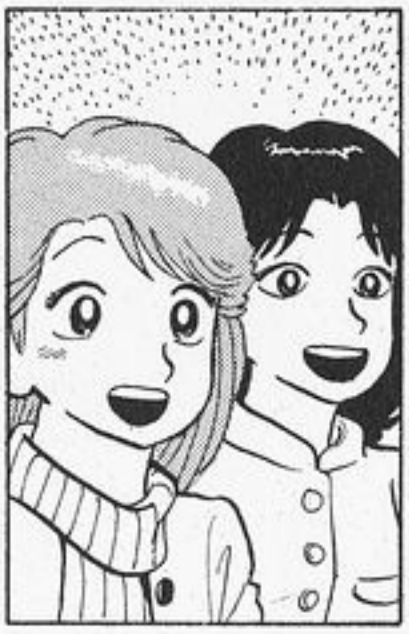
12

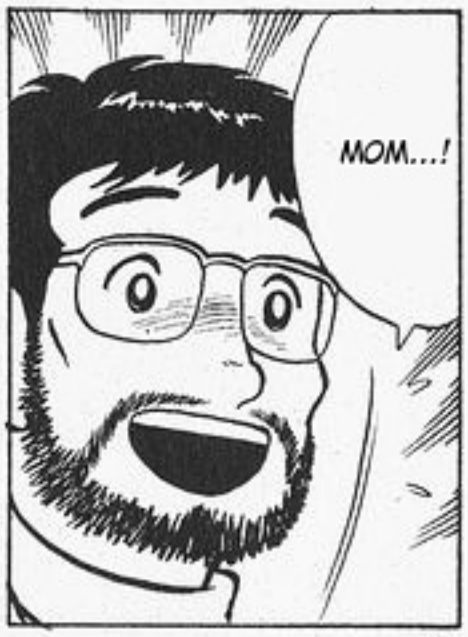
MS. KINUE.

Y- YES!!

DELICIOUSNESS IN A BOWL 16







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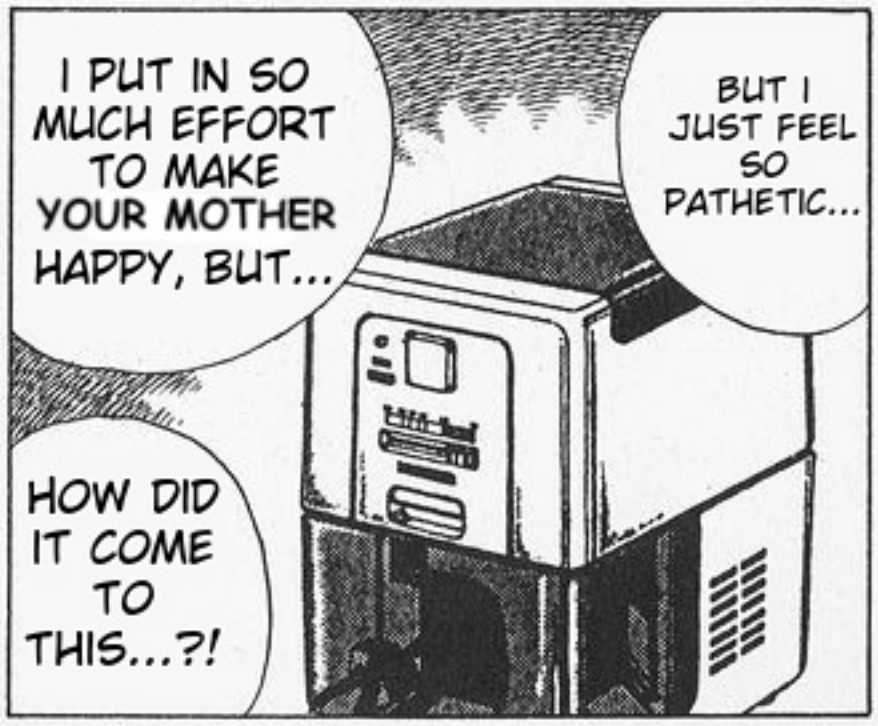


UM... MOM, YOU'RE GOING TO STAY HERE FOR A COUPLE OF DAYS, RIGHT?

I PLAN TO STAY AT SEISAKU'S PLACE FOR A WHILE.

YES! SINCE IT'S BEEN AGES SINCE I CAME TO TOKYO, I'M THINKING OF EXPLORING ALL OVER!

YOU REALLY HAVE NO REGARD FOR PEOPLE'S FEELINGS, DO YOU?!!

THIS GUY!!!

パン パン パン

W-WAIT A MOMENT...

THE RICE TURNED OUT ALL MUSHY BECAUSE THAT RICE MILLING MACHINE RUINED IT!

WHAT?! I REFUSE TO USE THAT AWFUL MILLING MACHINE ANYMORE!

TOMORROW, I'LL MAKE SURE TO COOK A DELICIOUS MEAL FOR TABATA, JUST YOU WAIT!

I'LL SERVE FRESHLY MILLED RICE FROM MY PRIZED MILLING MACHINE!

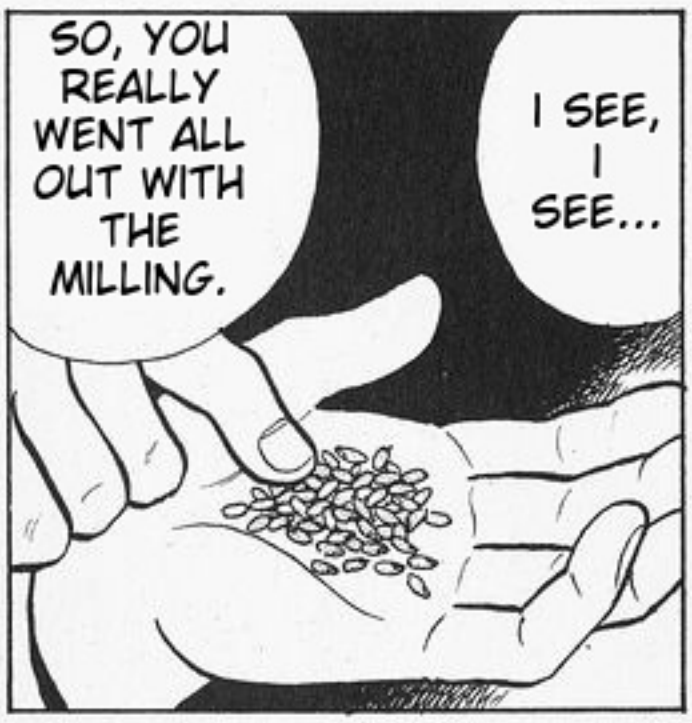
THEN PLEASE COME BACK HERE FOR DINNER AGAIN TOMORROW!

14

WE'RE GOING TO FIND OUT THE REAL STORY...

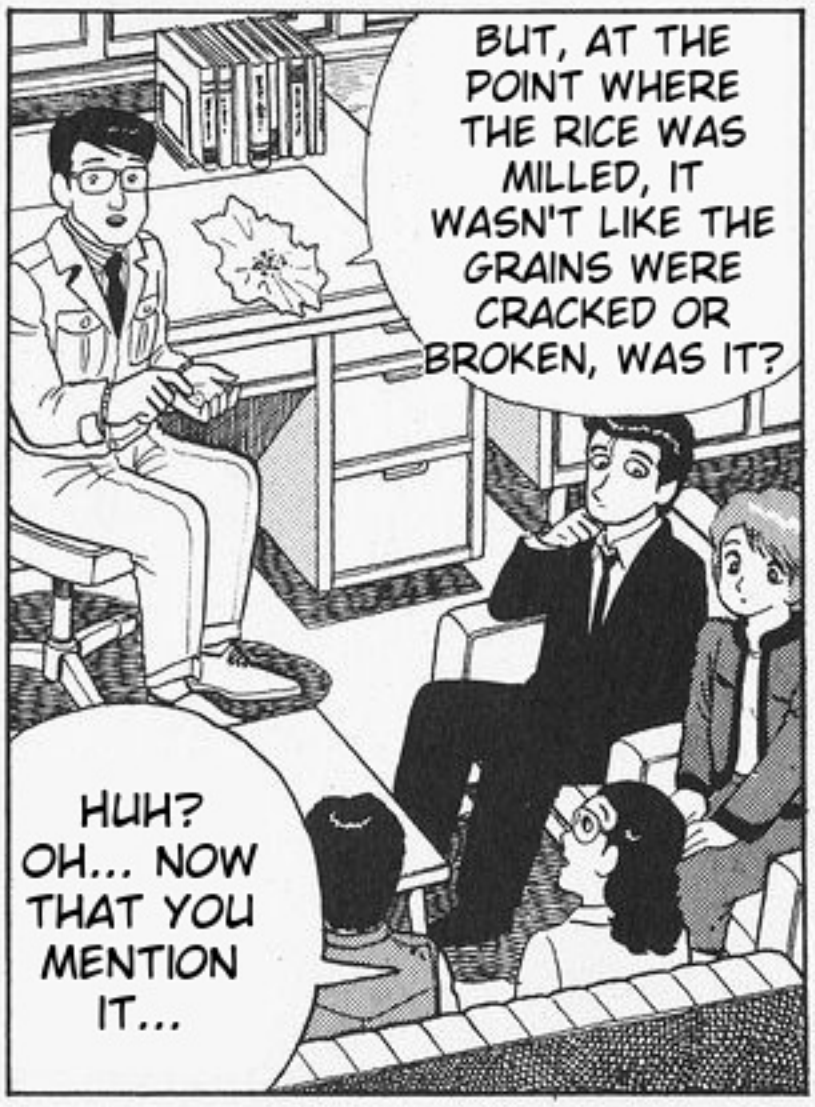
佐竹精米技術研究所

YESTERDAY, WE TOOK OUR SWEET TIME AND METICULOUSLY POLISHED IT.
YES, THE LAST TIME WE TRIED, THE RICE WAS UNDER-MILLED AND LACKED A BIT OF FLAVOR.
TURNS OUT, THAT MIGHT HAVE BEEN A MISTAKE.


SO, YOU REALLY WENT ALL OUT WITH THE MILLING.
I SEE, I SEE...

RIGHT? YOU FEEL ME ON THAT?
I SEE, YOU MIGHT BE RIGHT, MR. YAMAOKA.

I'LL BE RIGHT BACK, PROMISE...
MIND IF I BORROW THIS RICE FOR A MOMENT?


BUT, AT THE POINT WHERE THE RICE WAS MILLED, IT WASN'T LIKE THE GRAINS WERE CRACKED OR BROKEN, WAS IT?
HUH? OH... NOW THAT YOU MENTION IT...

YOU MEAN TO SAY YOU'RE GOING TO CHECK FOR DEFECTS IN THE HOME RICE MILL I BOUGHT...

WELL, YOU'LL SEE ONCE KAWATE-SAN IS BACK.

WHAT DO YOU MEAN BY 'JUST AS YAMAOKA-SAN SAID'?

SO, HOW AND WHERE DID YOU STORE THIS RICE, AND FOR HOW LONG?

THANK YOU FOR YOUR PATIENCE.

NO, THAT'S NOT IT.

SO, WHAT'S THE DEAL...?

WE'VE GOT HEATED FLOORS AND AN ELECTRIC HEAT PUMP FOR WARMTH.

WHAT ABOUT THE HEATING?

MAYBE ABOUT TWO MONTHS OR SO...

OUR LIVING ROOM AND KITCHEN ARE PRACTICALLY JOINED AT THE HIP, AND ON THAT FLOOR, I'VE GOT IT TUCKED AWAY IN A PAPER BAG...

16

SERIOUSLY!

SEE?

DELICIOUSNESS IN A BOWL 16

THE SECTIONS MARKED WITH A DIAGONAL LINE ARE THE HARD-TO-HYDRATE SPOTS...

EACH GRAIN HAS AREAS THAT ABSORB WATER EASILY AND OTHERS THAT RESIST IT.

M Ω

51

64

(20 hr)

40

59

67

(40 hr)

DIRECTION OF MOISTURE MOVEMENT.

HARD-TO-HYDRATE ZONES.

DOES THAT REALLY MATTER?

WHAT'S GOING ON?

FIRST, TAKE A LOOK AT THIS.

LEADING TO A SIGNIFICANT DIFFERENCE IN SWELLING, CAUSING THE GRAINS TO WARP AND CRACK.

THOSE STUBBORN AREAS BARELY EXPAND,

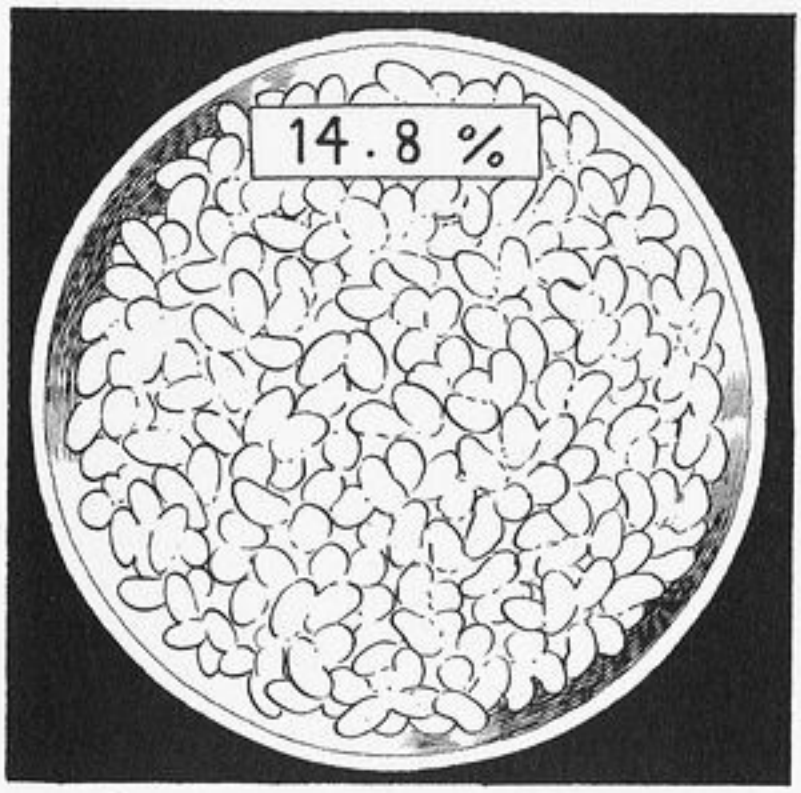
WHEN THE GRAINS ARE OVERLY DRIED, THE PARTS THAT EASILY ABSORB WATER SWELL DRAMATICALLY!

17

WHEN THE RICE IS TOO DRY, IT CRACKS WHEN IT SOAKS UP WATER!

WELL THEN!

SEE? THIS IS THE PHOTO.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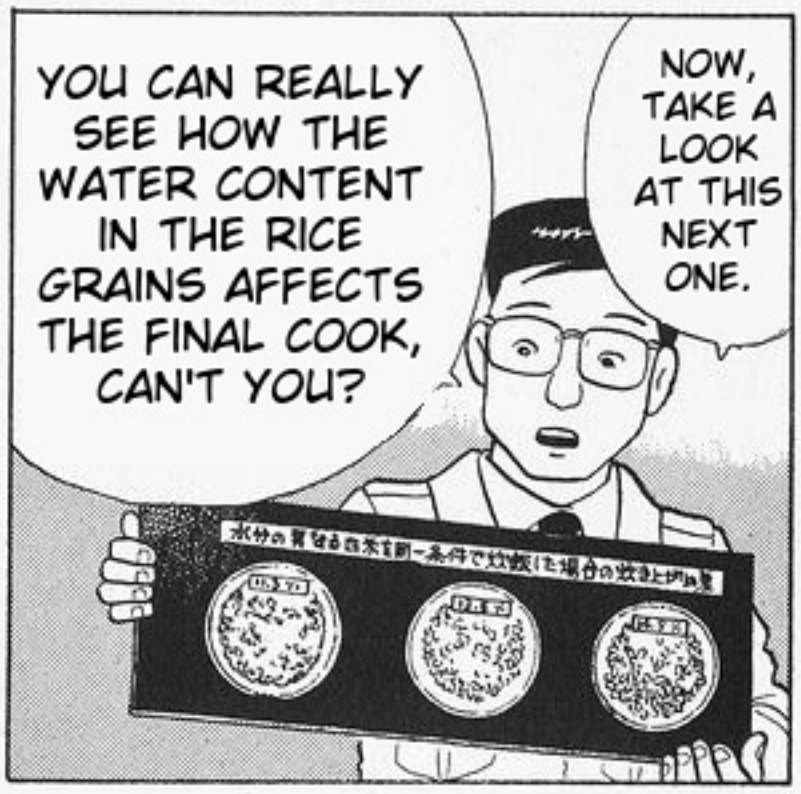
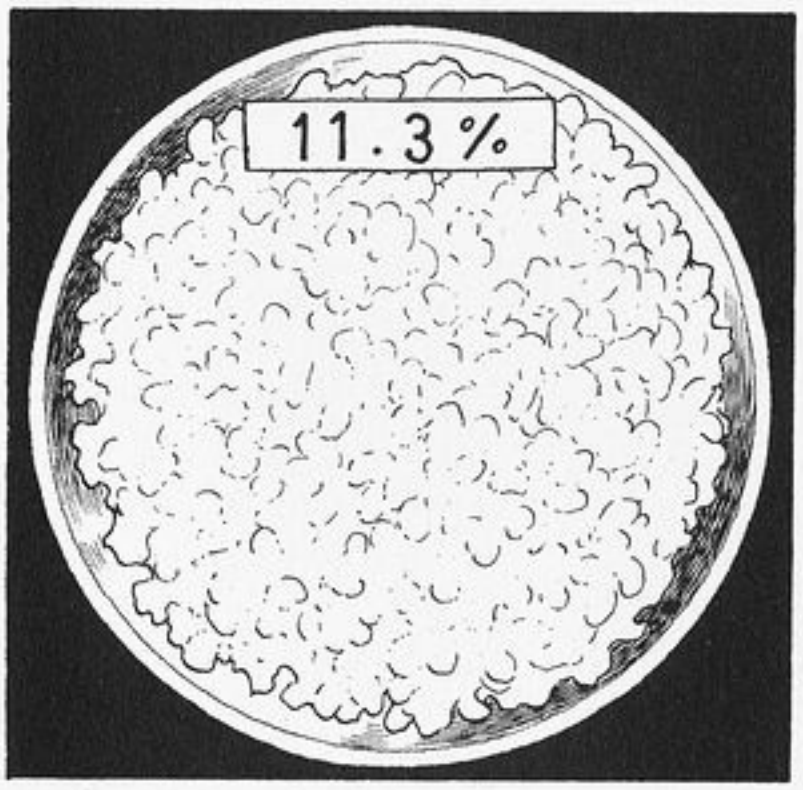
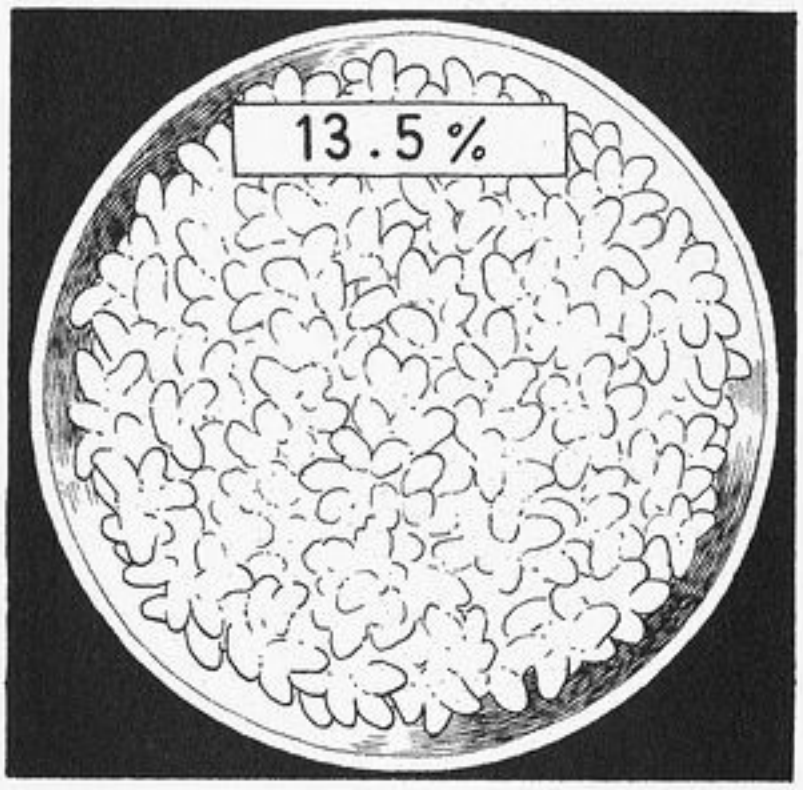

YOU CAN REALLY SEE HOW THE WATER CONTENT IN THE RICE GRAINS AFFECTS THE FINAL COOK, CAN'T YOU?
NOW, TAKE A LOOK AT THIS NEXT ONE.


11.3 %


13.5 %

THE PHOTO ON THE FAR RIGHT LOOKS SO PLUMP AND DELICIOUS!

18

IT TURNS OUT, TABATA'S ROOM WAS WAY TOO DRY...

OH WOW! THE RICE ON THE FAR LEFT IS JUST LIKE THE ONE I COOKED YESTERDAY!
YOU'RE RIGHT!

DELICIOUSNESS IN A BOWL 16

I SEE... SO OVER-DRYING IS WHAT HARMED THE RICE...

IS IT A BAD IDEA TO MILL IT TOO MUCH?!

ON TOP OF THAT, I WENT OVERBOARD WITH THE MILLING.

LEAVING RICE IN THAT ENVIRONMENT WILL SURELY TURN IT TO DUST.

IN WINTER, THE AIR IS ALREADY DRY, AND WITH UNDERFLOOR HEATING AND ELECTRIC HEAT PUMPS!

I SUDDENLY HAD AN EPIPHANY!

WITH FIVE-PERCENT MILLING, THE LAYER OF STARCH AROUND THE RICE BECOMES THINNER.

BROWN RICE IS ROBUST AND THICK,

ON THE SURFACE OF THE RICE, THERE'S THIS STARCH LAYER, LIKE A PROTECTIVE SHELL WRAPPING EACH GRAIN.

WHITE RICE.

FIVE-PERCENT MILLED WHITE RICE.

BROWN RICE.

19

I THOUGHT THE MORE I MILLED, THE TASTIER IT WOULD GET...

WELL...

BUT IF YOU MILL IT TOO MUCH, THE PROTECTIVE STARCH LAYER DISAPPEARS, AND THE RICE CRACKS WHEN SOAKED.

WHEN YOU COOK THAT BROKEN RICE, IT'S NO SURPRISE IT TURNS INTO A MUSHY, GLUEY MESS LIKE IN THIS PICTURE.

TABATA'S CASE, THE RICE WAS TOO DRY AND OVER-MILLED, SO WHILE IT WAS SOAKING, IT CRACKED AND SHRANK DOWN TO TINY BITS...

I'M AFRAID IT'S NOT QUITE LIKE THAT... YOU SEE, IN...

11.3%

IS THAT SO...?

IF ONLY YOU HAD RINSED IT AND LET IT DRAIN IN A SIEVE, YOU WOULD HAVE NOTICED THE RICE WAS CRACKED!

FOR THAT, IT'S BEST TO STORE IT IN A PLACE WITH ABOUT 70% HUMIDITY.

IT SEEMS THAT THE MOISTURE CONTENT IN THE RICE GRAINS IS MOST DELICIOUS AT AROUND 15%.

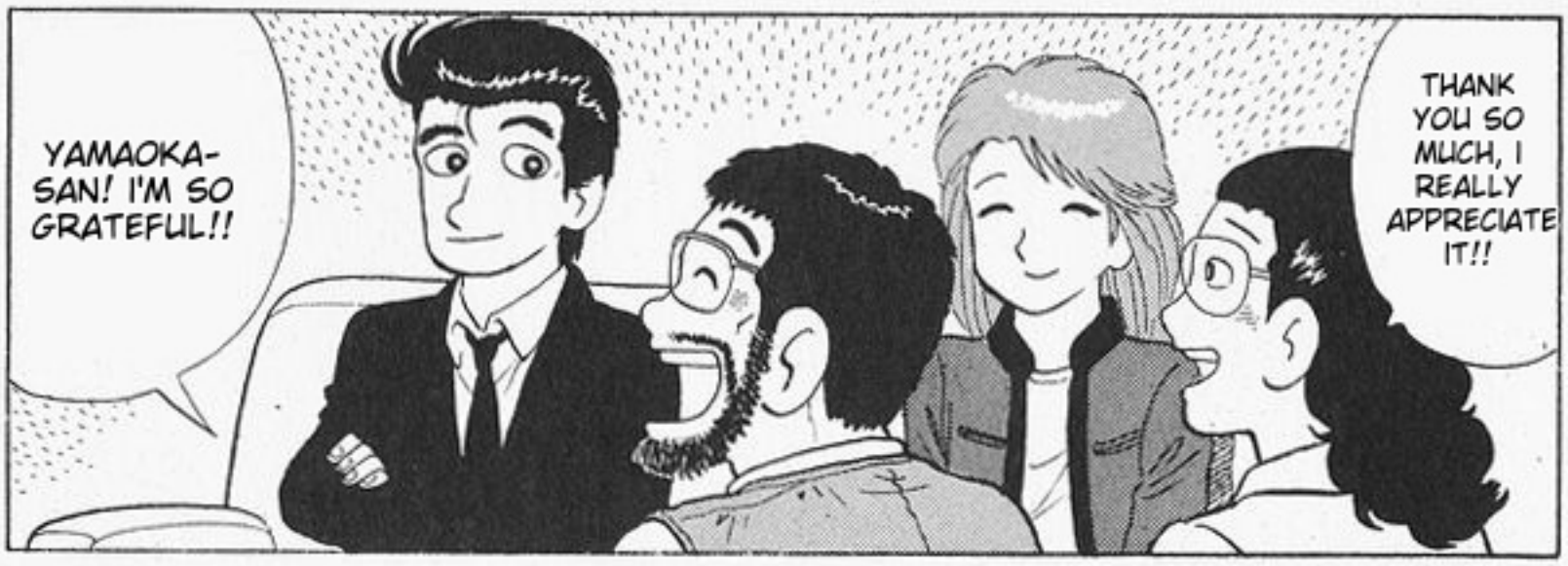
FOR THE HAPPINESS OF MS. TABATA AND MR. ARAKAWA!

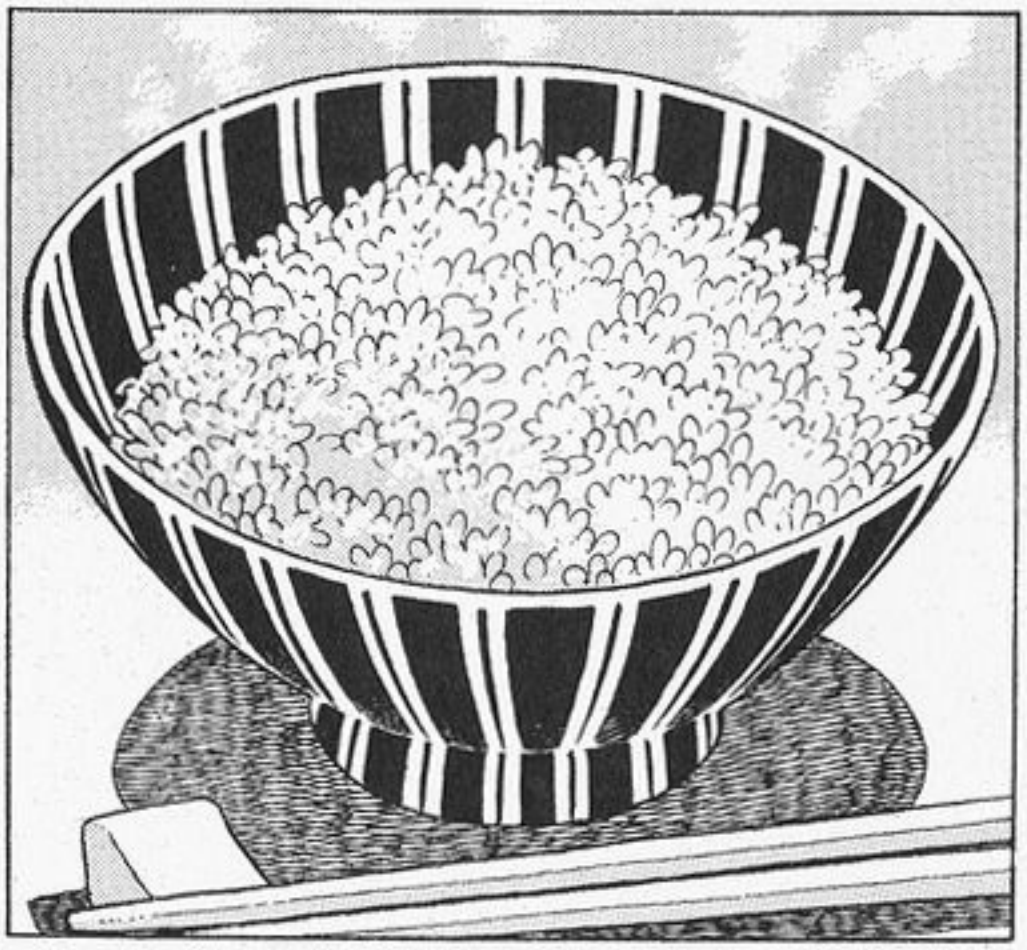
I'LL PROVIDE YOU WITH MY SPECIAL BROWN RICE; IT SHOULD HAVE JUST THE RIGHT AMOUNT OF MOISTURE.

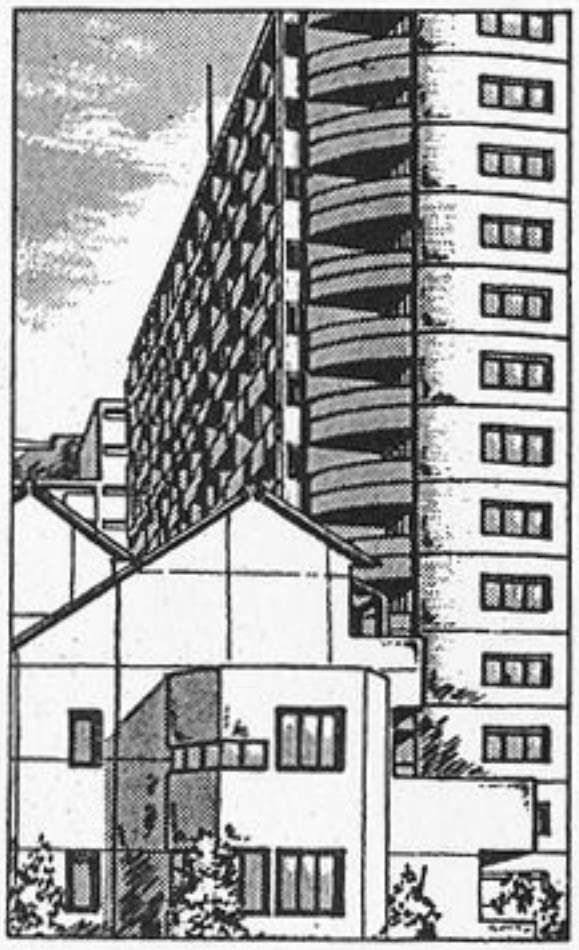
NOW THAT WE UNDERSTAND THE REASON, WE CAN COOK UP SOME DELICIOUS RICE TODAY!

THAT'S GREAT!

DELICIOUSNESS IN A BOWL 16







THANK YOU SO MUCH!

OH MY!

WITH A WIFE WHO CAN COOK SUCH DELICIOUS RICE, I CAN'T IMAGINE A GREATER JOY IN LIFE!!

SEISAKU,

DON'T FORGET, THE MOISTURE CONTENT OF THE RICE SHOULD BE 15%!

IT'S ALL THANKS TO YAMAOKA.

I'M SO GLAD!

22

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FIFTEEN PERCENT, HUH.....

YAMAOKA, IF ONLY YOU COULD WORK AS HARD AS EVEN 15% OF THE OTHER EMPLOYEES...

第5話

対決!!野菜編

〈前編〉

I TRULY APPRECIATE ALL YOUR SUPPORT.

I JUST WANT TO THANK YOU ALL AGAIN.

I'M SO GLAD FOR YOU!

NOW I CAN MARRY WITHOUT A SINGLE WORRY!

THANKS TO YOU, I'VE COMPLETELY BONDED WITH ARAKAWA-SAN'S MOTHER!

2

OH, IS THAT WILD MOUNTAIN GRAPES?!

WHAT A BEAUTIFUL SHADE OF DEEP PURPLE!

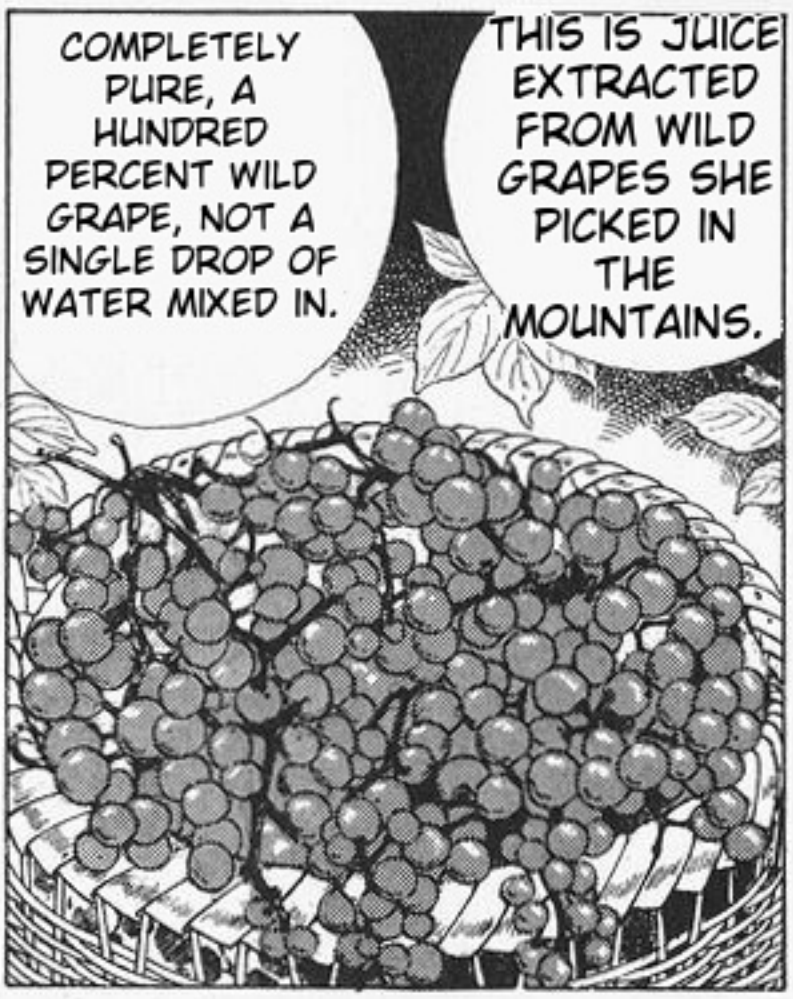
PLEASE ACCEPT THIS GIFT.

THIS WAS SENT BY MY MOTHER FOR ALL OF YOU.

AND MR. YAMAOKA, YOU'VE BEEN SUCH A HELP TO EVERYONE, TOO.

WELL, YOU KNOW...

DELICIOUSNESS 16



3

I BELIEVE THAT HAVING YOU COMPETE WITH THE SAME THEME EACH WEEK, JUST LIKE LAST TIME, WOULD MAKE IT CRYSTAL CLEAR WHO WINS THE BATTLE OF 'ULTIMATE' VERSUS 'SUPREME'...

... THEREFORE, WE AT WEEKLY TIME HAVE A PROPOSAL FOR YOU.

IF THE TEITO NEWSPAPER IS OKAY WITH THAT, THEN I'M FINE WITH IT.

WHAT DO YOU THINK, YAMAOKA?

IF ONE FEATURES BEEF DISHES AND THE OTHER SEAFOOD, THERE'S NO WAY TO MAKE A FAIR COMPARISON!

HMM, THAT'S A FAIR POINT.

4

YAMAOKA WAS INITIALLY DECLARED DEFEATED BUT THEN MANAGED TO TURN IT AROUND.

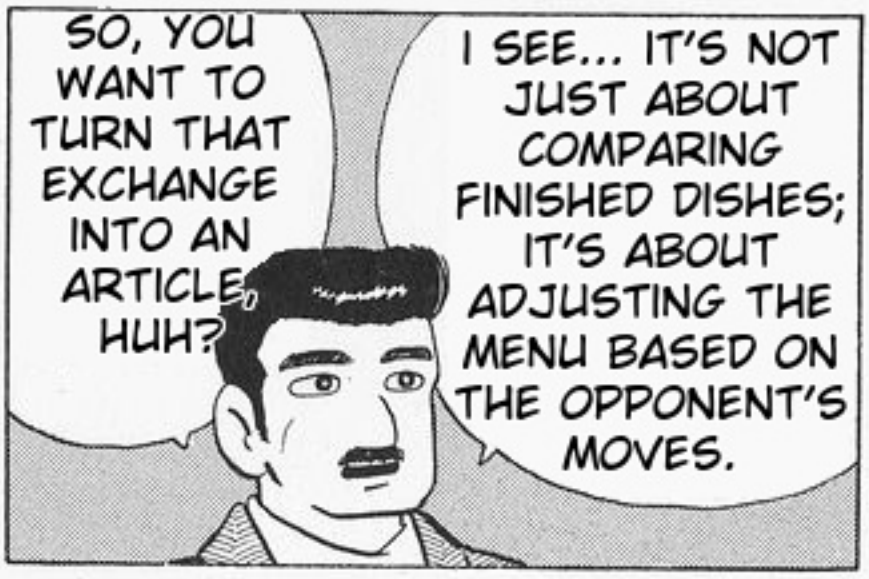
THE MOST CAPTIVATING PART OF THE ARTICLE IN LAST WEEK'S WEEKLY TIME WAS WHEN MR.

ACTUALLY, I HAVE ONE MORE REQUEST.

VERY WELL, IF THAT'S THE CASE...

BEFORE WE ANNOUNCE ANYTHING IN THE NEWSPAPER THIS TIME, I WOULD LIKE TO COMPARE BOTH MENUS THOROUGHLY.

DELICIOUSNESS 16



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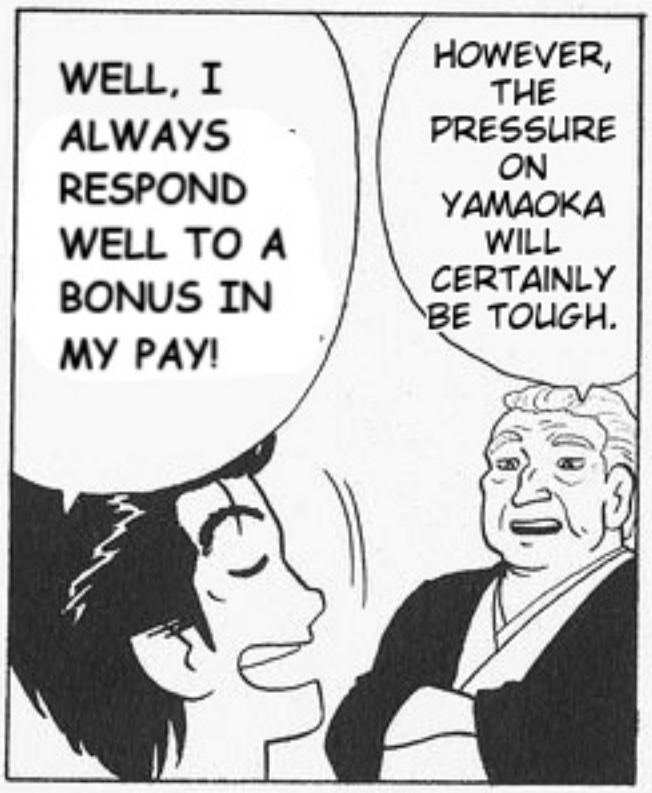


WE THINK IT WOULD BE MOST FAIR IF YOU PICKED THIS TIME.

LAST TIME, SENSEI KAIBARA CHOSE EGGS, SO,

BY THE WAY, WHAT SHOULD BE THE FOCUS OF OUR DISH THIS TIME?

VEGETABLES, RIGHT!

ALRIGHT THEN, WHAT DO YOU THINK ABOUT VEGETABLES?

SOUNDS GREAT TO ME!

HMM. YAMAOKA, WHAT WILL IT BE?

SINCE WE JUST DID EGGS, DIVING INTO SOMETHING HEAVY MIGHT BE...

HMM... LET ME THINK...

6

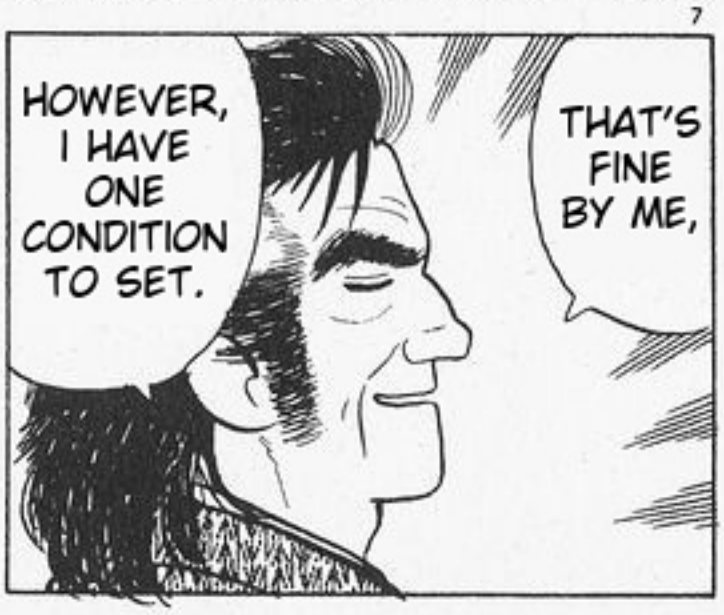
美食倶楽部

THAT'S BOUND TO BE INTERESTING!

LET'S MAKE VEGETABLES OUR THEME THIS TIME...

DELICIOUSNESS 16

7



WHAT ON EARTH ARE THEY PLOTTING?

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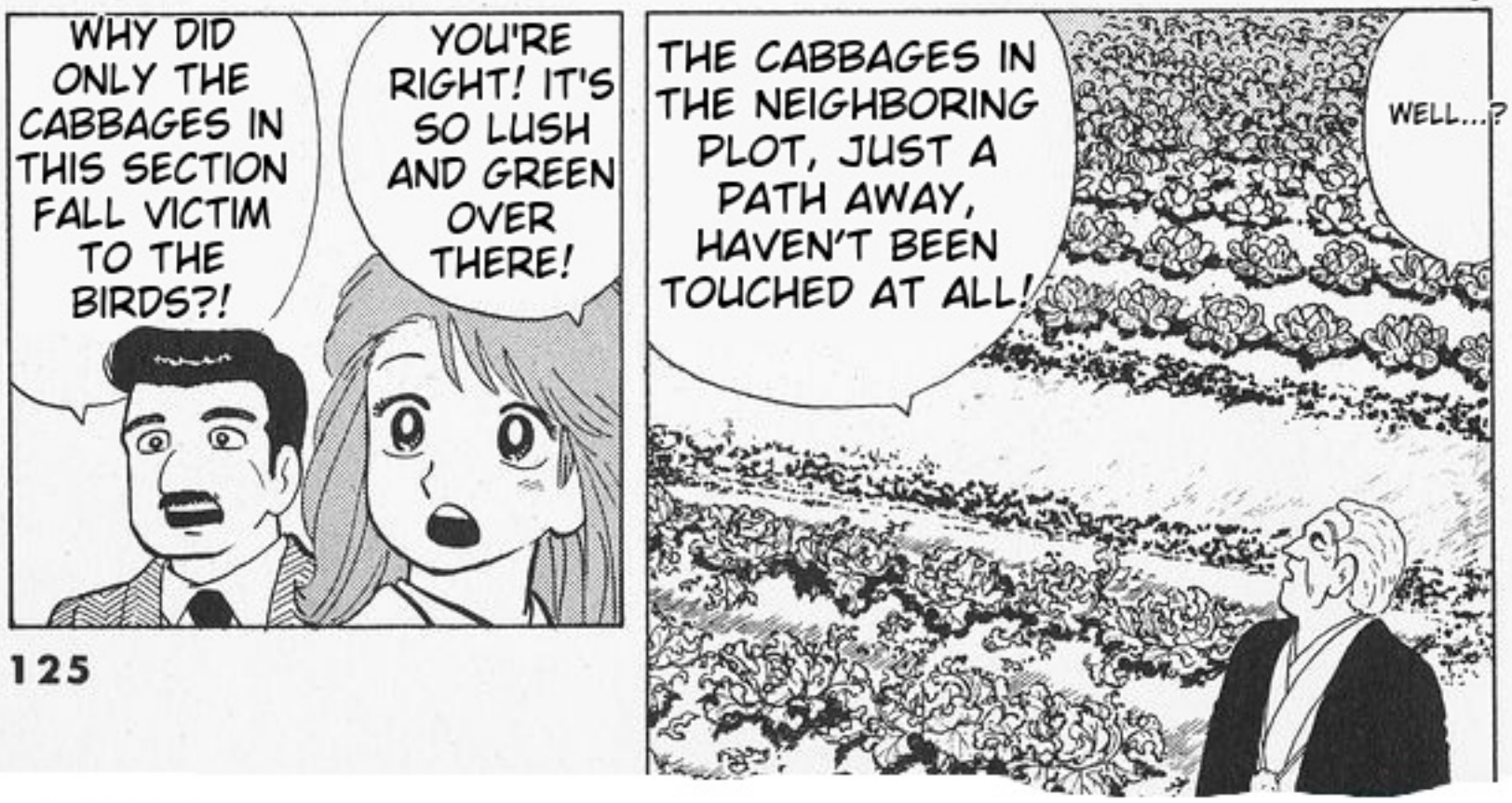
TO HAVE US COME TO A SPECIFIC LOCATION LIKE THIS...

IN EXCHANGE FOR EMBRACING VEGETABLES AS THE THEME,

8

DELICIOUSNESS 16

9



CABBAGES RAVAGED BY BIRDS WERE GROWN WITHOUT ANY PESTICIDES OR HERBICIDES... MEANWHILE, THESE CABBAGES AROUND US, UNTOUCHED BY A SINGLE BIRD, WERE CULTIVATED WITH A HEAVY DOSE OF CHEMICALS.

EXACTLY!

THE CULPRIT IS THE PESTICIDES AND HERBICIDES.

I SEE NOW...

THEY WON'T NIBBLE ON THE VERY VEGGIES THAT HUMANS HAPPILY DEVOUR...

DO BIRDS REFUSE TO EAT VEGETABLES GROWN WITH PESTICIDES AND HERBICIDES?!

W-WAIT, WHAT?!

THIS IS A KIND OF NIGHTMARE...

10

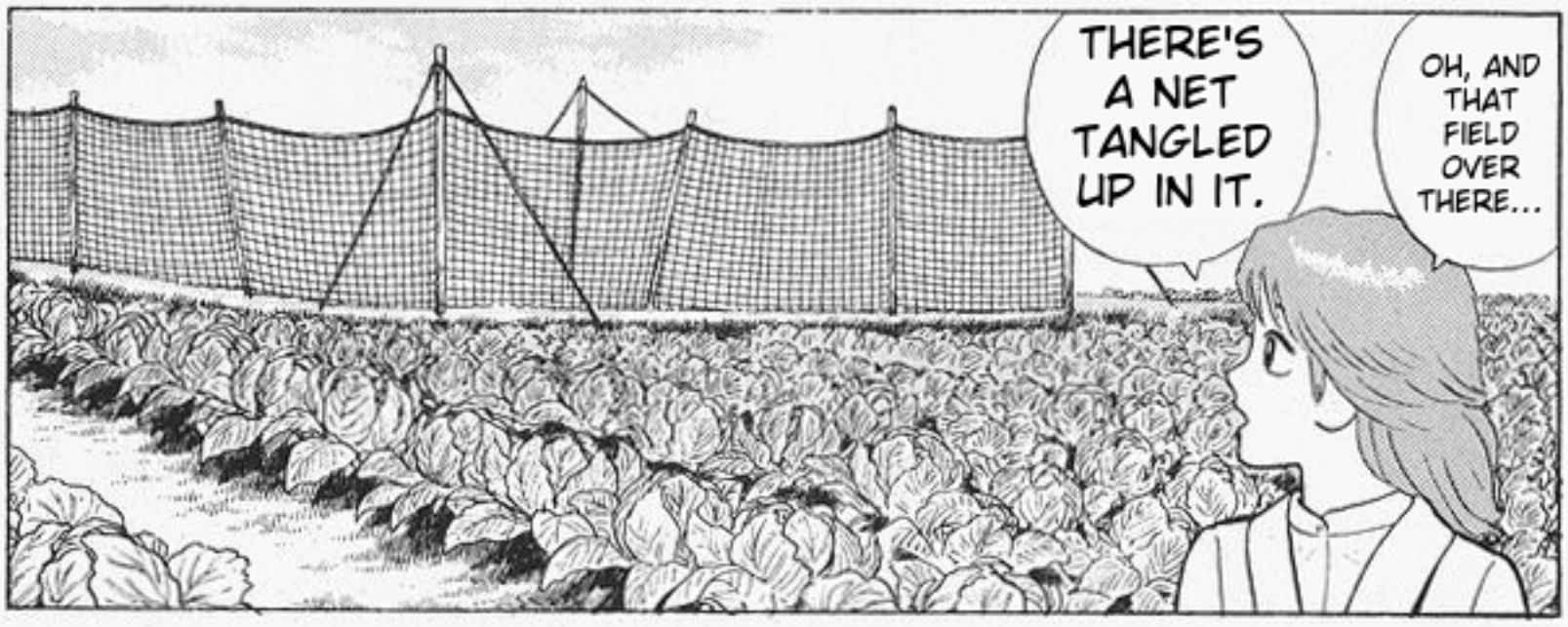
WE'RE BEING FED THINGS THAT EVEN BIRDS AND INSECTS WON'T TOUCH.

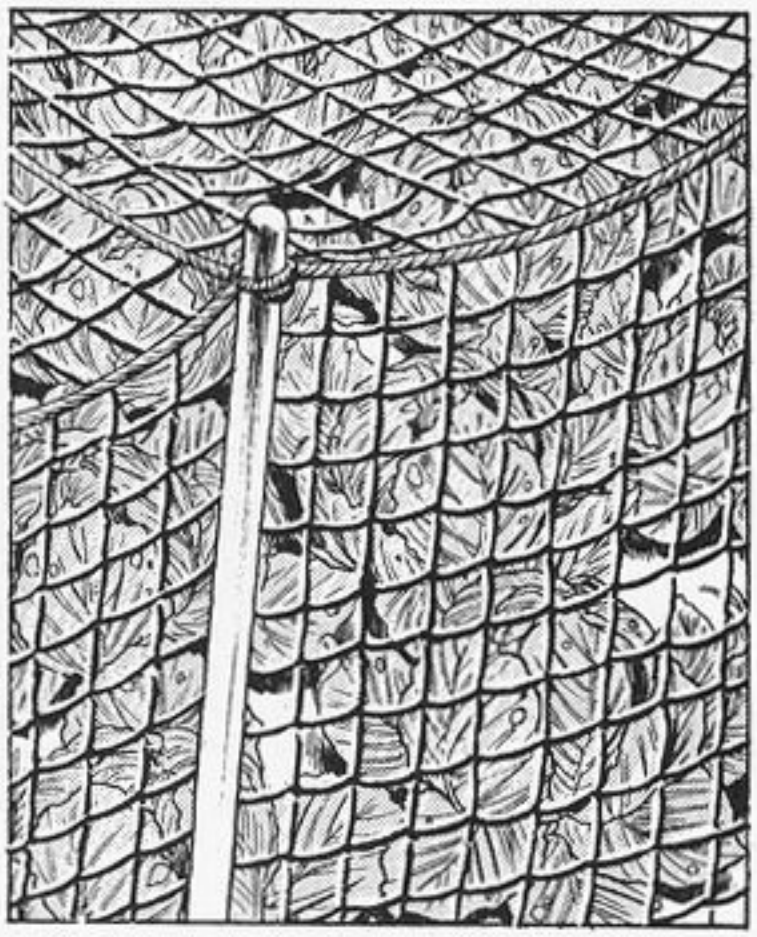
IT'S NOT JUST CABBAGE; THE SAME GOES FOR BOK CHOY AND RADISHES.

THINKING ABOUT IT THIS WAY, THIS SPRAWLING FIELD OF VIBRANT, LUSH VEGETABLES TRANSFORMS INTO SOMETHING OMINOUS AND UNSETTLING.

VEGETABLES SO WRETCHED THAT NEITHER BIRDS NOR INSECTS WILL FEAST UPON THEM...

DELICIOUSNESS 16





HUH?
GO AHEAD, ENJOY!

TO PREVENT THE BIRDS FROM FEASTING ON THEM, WE'VE SET UP NETS AS A PROTECTIVE BARRIER.
INDEED, THE CABBAGES IN THIS PLOT ARE CULTIVATED WITHOUT ANY PESTICIDES OR HERBICIDES.

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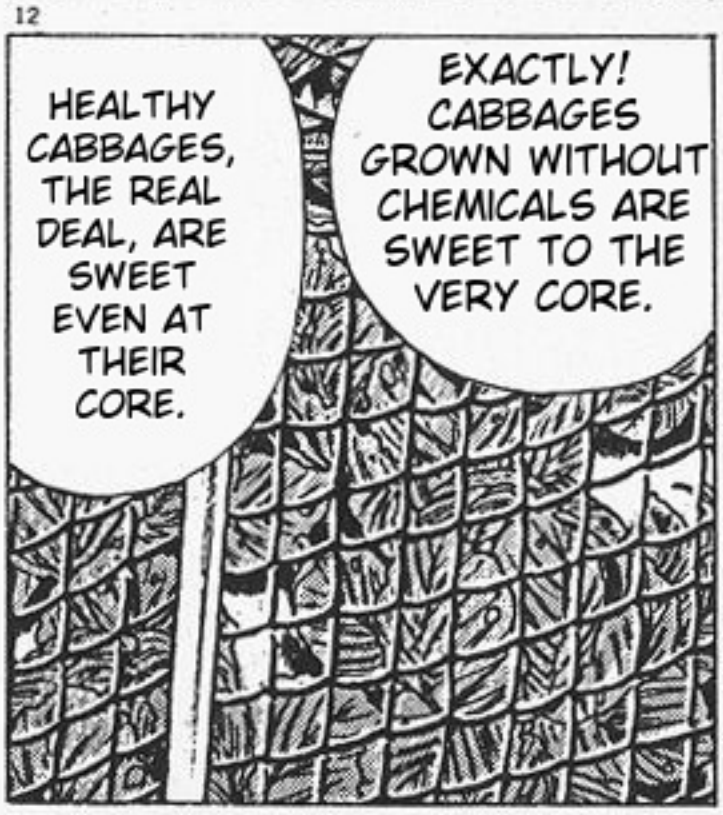
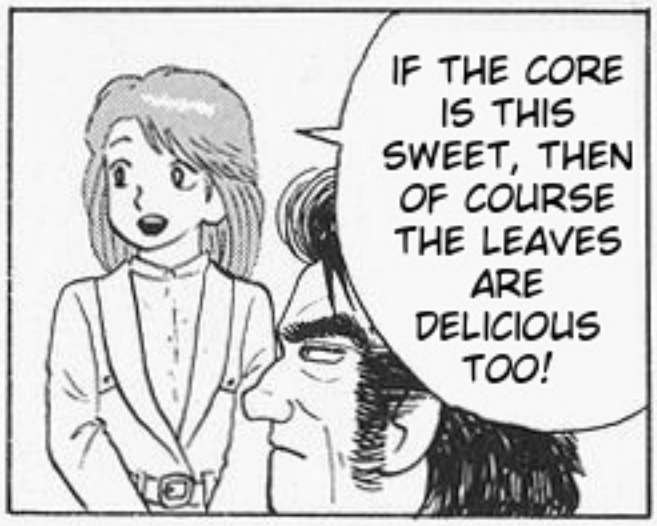
I WANT YOU TO TAKE A BITE OF THIS CABBAGE HEART.

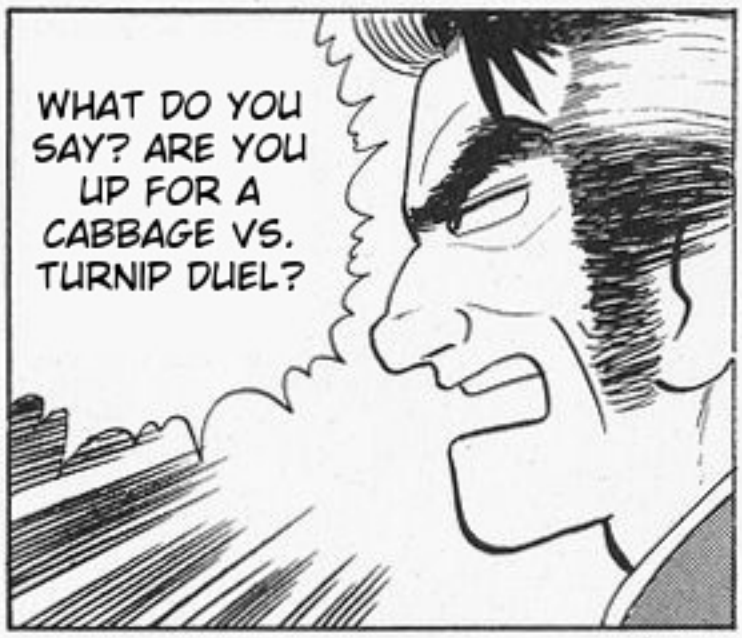
12

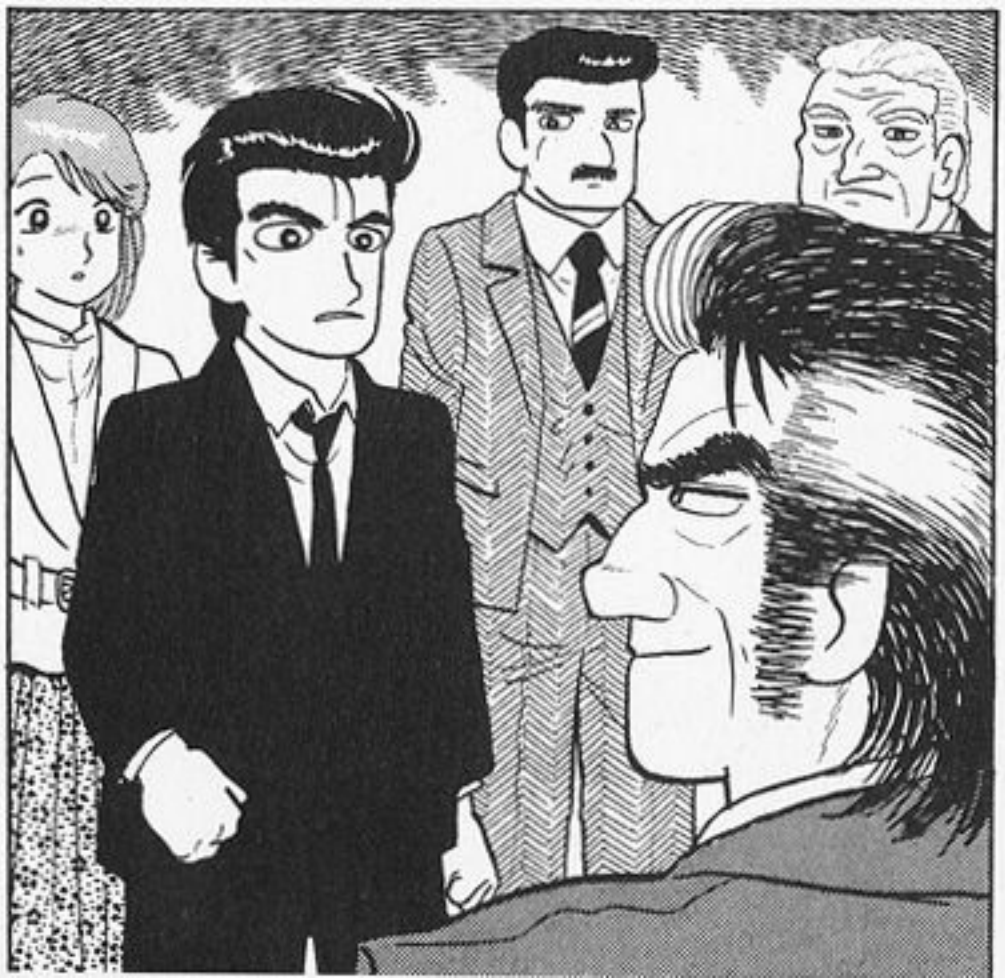

HEALTHY CABBAGES, THE REAL DEAL, ARE SWEET EVEN AT THEIR CORE.
EXACTLY! CABBAGES GROWN WITHOUT CHEMICALS ARE SWEET TO THE VERY CORE.

IT'S LIKE BITING INTO A PIECE OF FRUIT!
SWEET! THE HEART OF THE CABBAGE IS SWEET!

DELICIOUSNESS 16







.....
WHAT ON EARTH ARE YOU DOING, YAMAOKA?!
APPARENTLY, IT'S THE UPSIDE-DOWN YOGA POSE!
OH, BY DOING THAT, I GET SOME BRILLIANT IDEAS FOR THE NEXT 'ULTIMATE MENU'!
WHAT'S WITH THIS YOGA NONSENSE? IT'S SO ANNOYING!
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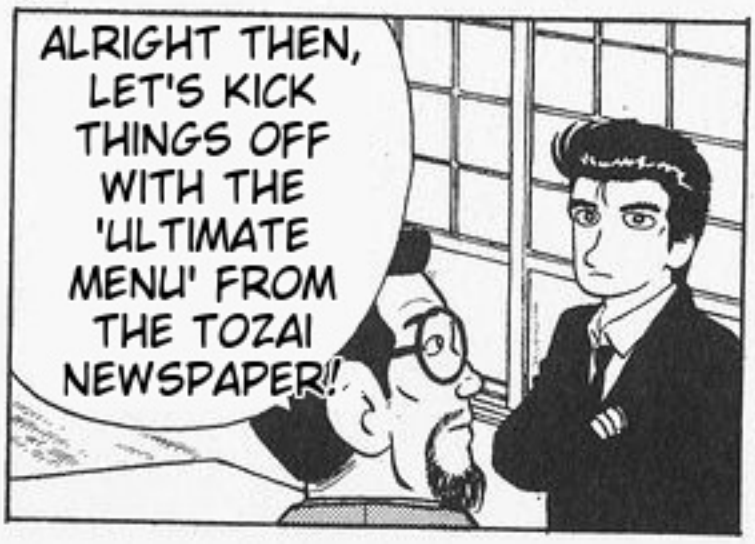
ビン
14
WHAT DO YOU THINK, YAMAOKA? GOT A GREAT IDEA BREWING?
HOW DARE YOU! JUST BECAUSE YOU'RE THE DEPUTY DIRECTOR DOESN'T MEAN I'LL LET THIS SLIDE!

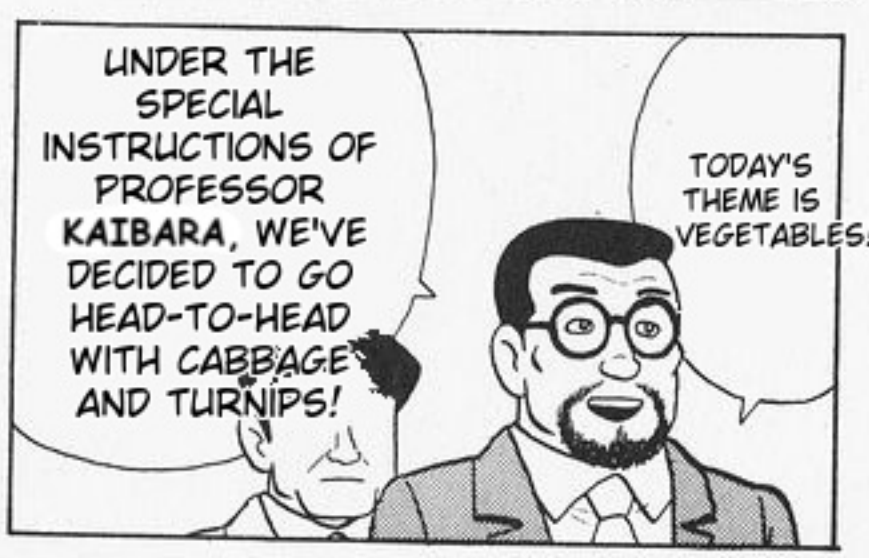
ARGH!!!!!
YOU'VE RIPPED MY JACKET!!!!
W-W-W-W-W-W-W-W-WAIT A SECOND!
......THIS IS IT...
THIS IS IT! WE'LL WRAP IT IN CABBAGE LEAVES!
WHAT?!
IT SEEMS LIKE WRAPPING YOUR HEAD WITH A JACKET HAS JOGGED YOUR MEMORY ABOUT SOME DISH FOR THE MENU...
OH, WHAT A RELIEF...
CAN WE REALLY COMPETE WITH KAIBARA YUZAN'S 'SUPREME MENU' WITH SOMETHING LIKE THIS?

尚井

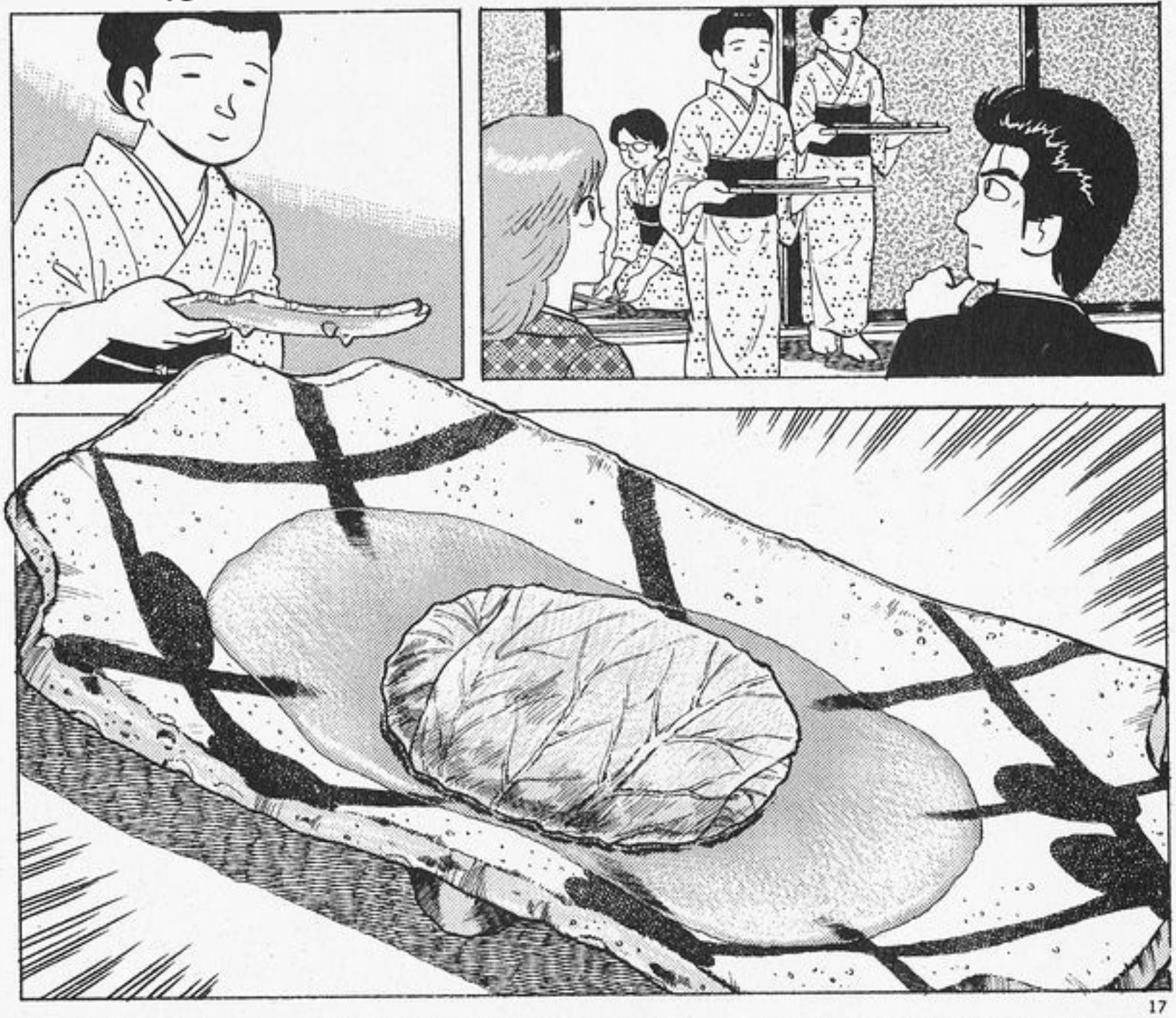
NOW, LET THE SECOND ROUND OF THE SHOWDOWN BETWEEN THE 'ULTIMATE MENU' AND THE 'SUPREME MENU' COMMENCE...

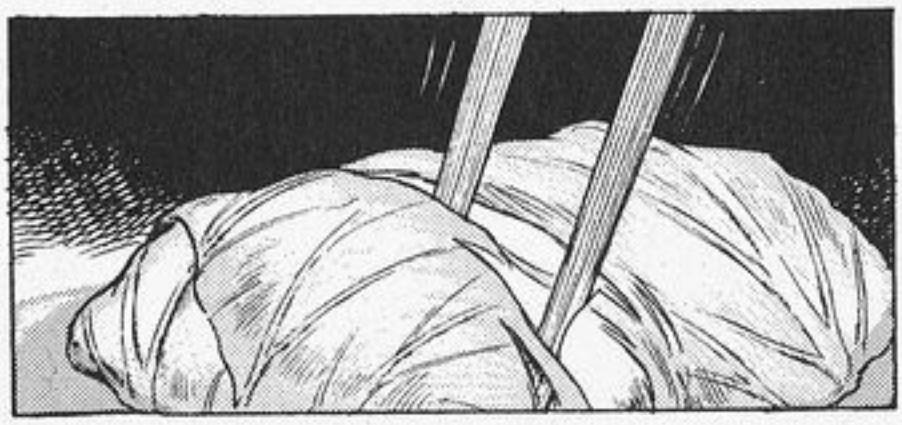
16

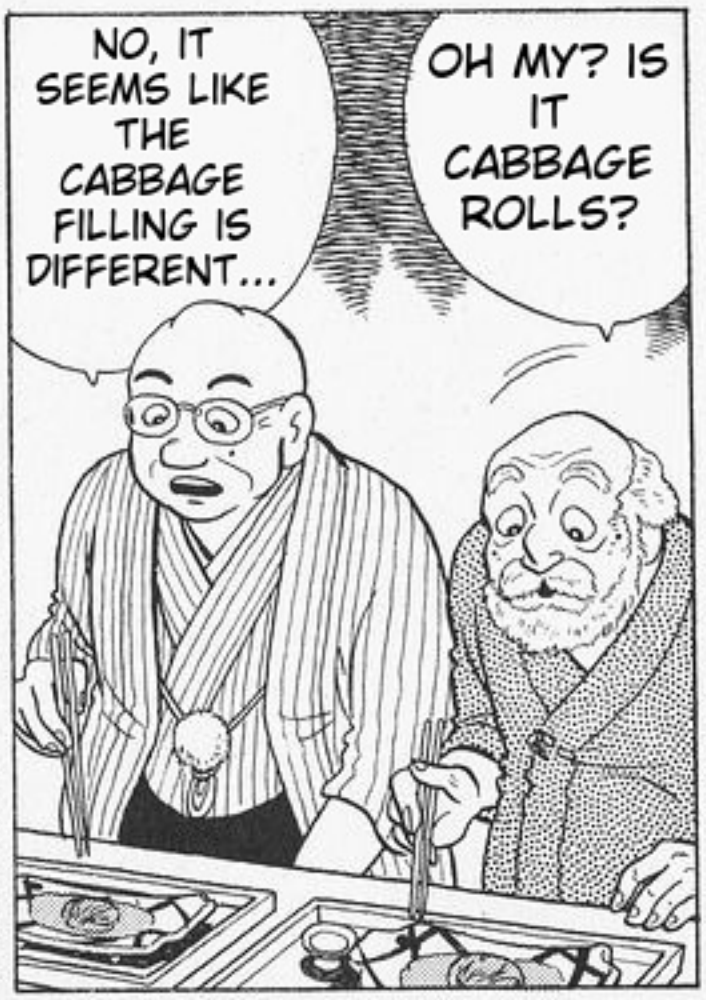

ALRIGHT THEN, LET'S KICK THINGS OFF WITH THE 'ULTIMATE MENU' FROM THE TOZAI NEWSPAPER!!


UNDER THE SPECIAL INSTRUCTIONS OF PROFESSOR KAIBARA, WE'VE DECIDED TO GO HEAD-TO-HEAD WITH CABBAGE AND TURNIPS!
TODAY'S THEME IS VEGETABLES!

DELICIOUSNESS
16







IT'S WRAPPED IN CABBAGE, NO LESS!

IT'S FUGU SHIRAKO!

WHAT'S THIS!

HMM...

THIS IS TRULY A MASTERPIECE!

THIS IS SIMPLY MARVELOUS!

WITH A SILKY BROTH THICKENED WITH KUDZU LAID BENEATH TO ENHANCE THE TASTE.

YES, THIS IS FUGU SHIRAKO WRAPPED IN CABBAGE AND STEAMED TO PERFECTION.

I NEVER IMAGINED IT COULD TASTE SO LIGHT AND VIBRANT!

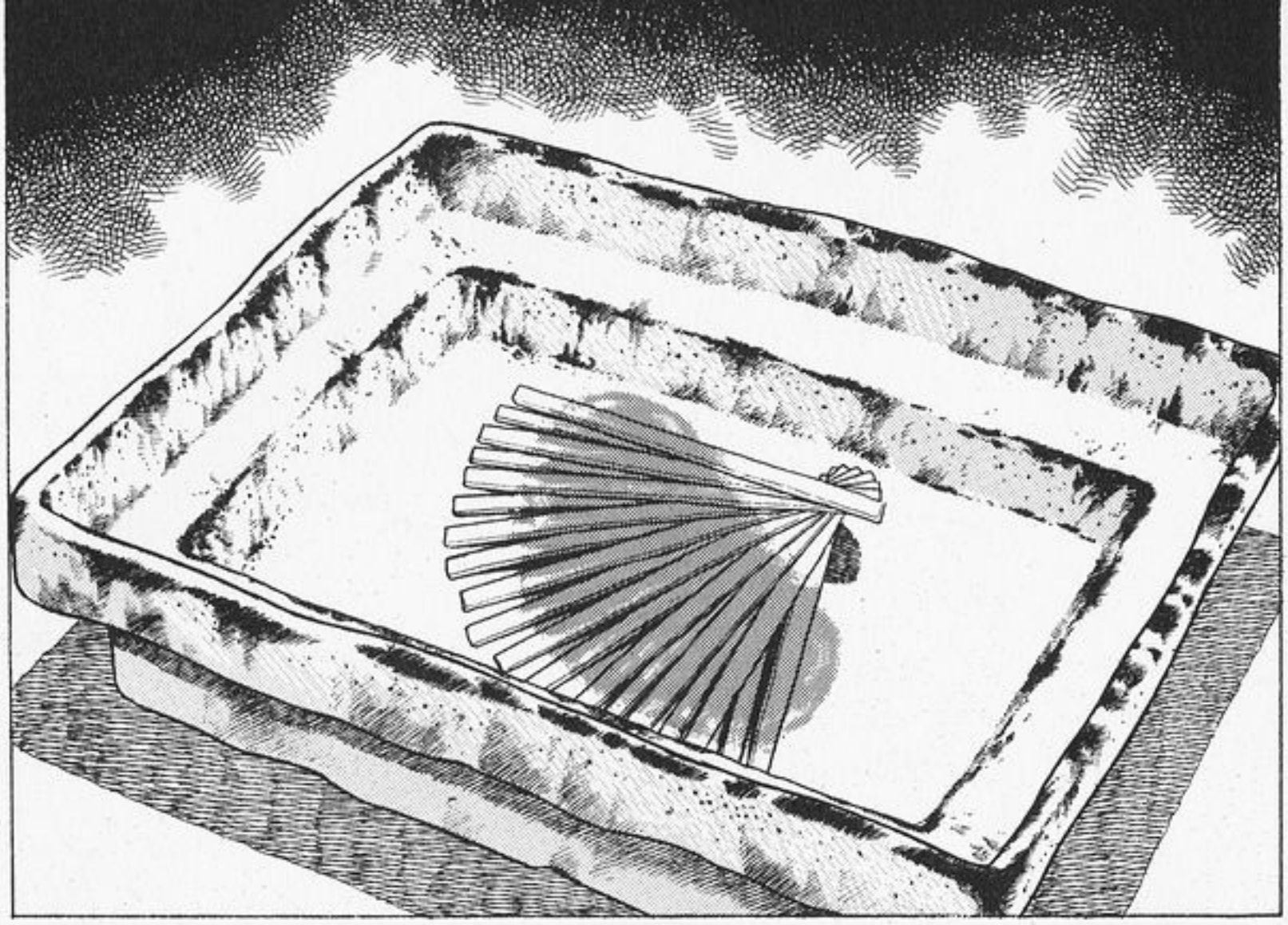
HMM, THE RICH, CREAMY FLAVOR OF THE SHIRAKO MEETS THE HERBAL ESSENCE OF THE CABBAGE,

LET'S HEAD OVER TO THE 'SUPREME MENU' OF TEITO NEWSPAPER.

NOW THEN,

18

.....



I THOUGHT THIS WAS A CABBAGE DISH, BUT WHAT'S THIS STICK DOING HERE?
HMM... WHAT ON EARTH IS THIS?

?

SLATHER ON THAT RICH TOMATO SAUCE!
WELL, DIG IN!

AH!!

IT'S CRUNCHY AND SWEET... THIS IS CABBAGE CORE, FINELY SHREDDED!

ABSOLUTELY!

THAT'S RIGHT, IT'S ALL ABOUT THE CABBAGE CORE!

I REMEMBER THIS... FROM THE CABBAGE FIELD WE VISITED RECENTLY...

THEY MAGNIFICENTLY SLAPPED THE VIVID ESSENCE OF NATURE'S FLAVORS RIGHT ONTO OUR TONGUES!

THIS IS INCREDIBLE! THE CORE OF THIS CABBAGE HOLDS A FLAVOR THAT SURPASSES MERE SURPRISE!

AND THE TASTE AND AROMA OF THIS TOMATO STRIKES A FAMILIAR CHORD!

AH! AND WHAT'S DRIZZLED ON TOP IS NONE OTHER THAN PUREED FRESH TOMATOES!!

...AND THOSE RIPE GREEN TOMATOES...

IT'S A WIN FOR THE 'SUPREME MENU'!

WHEN IT COMES TO CABBAGE, IT TRULY BRINGS OUT THE BRILLIANCE OF THE INGREDIENTS A HUNDRED PERCENT!

IN CONTRAST, WRAPPING FUGU'S MILT IN CABBAGE FEELS A BIT TOO FLASHY FOR MY TASTE!!

WITH SUCH OUTSTANDING INGREDIENTS, WE SHOULD EMBRACE A COOKING METHOD THAT SHOWCASES THEIR GREATNESS DIRECTLY!

DELICIOUSNESS 16

SHIROU, DID YOU REALLY NOT UNDERSTAND WHY I HAD YOU NIBBLE ON THE HEART OF THAT CABBAGE?!

UGH...

THE EXQUISITE FLAVOR OF THE FUGU'S MILT PLAYS A HUGE ROLE IN THAT!

A FLASHY DISH THAT MERELY WRAPS FUGU'S MILT IN STEAMED CABBAGE COULD EASILY BE MADE WITH ANY OTHER CABBAGE LEAF.

IF THAT'S THE CASE, THEN THE TRUE MAGNIFICENCE OF THIS CABBAGE WON'T SHINE THROUGH AT ALL!

WERE YOU REALLY OBLIVIOUS TO THE FACT THAT IT WAS MEANT TO GIVE YOU A REAL EXPERIENCE?!

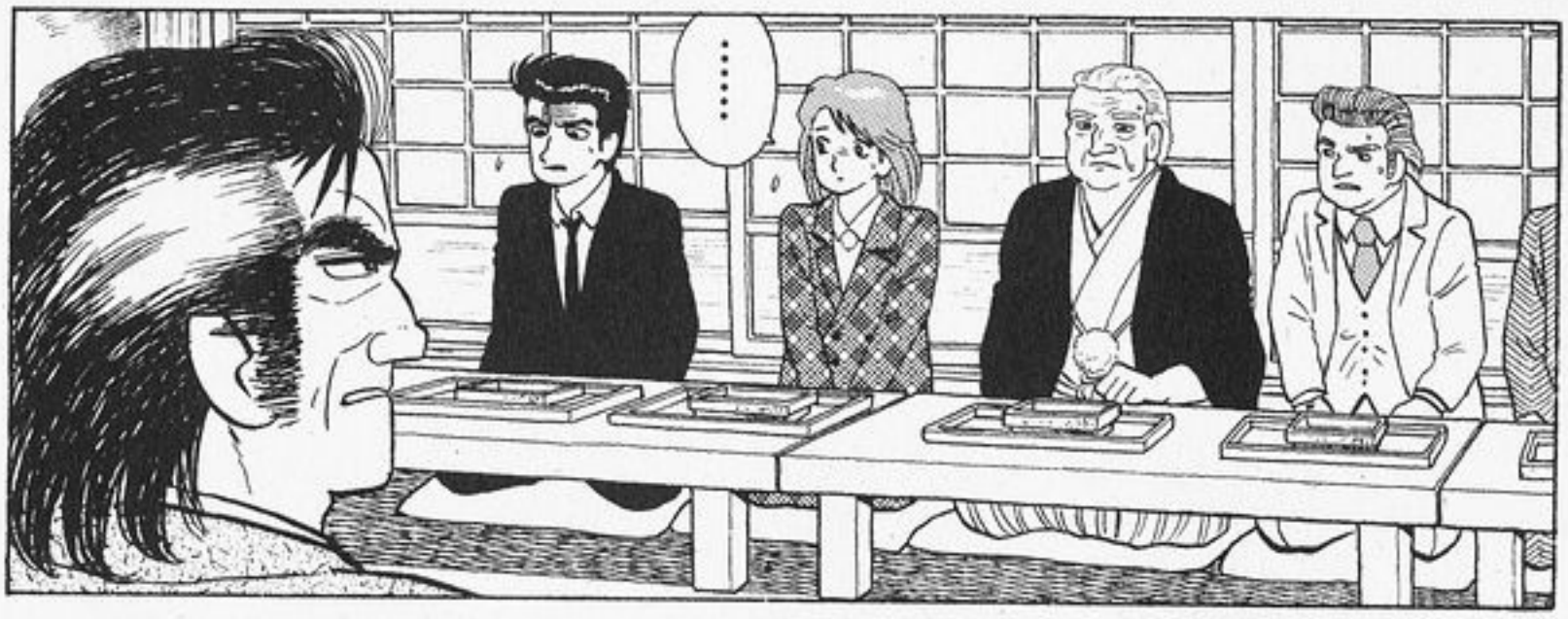
THAT CABBAGE EMBODIES THE INCREDIBLE GIFTS OF NATURE: THE SUN, THE EARTH, THE AIR, AND THE WATER, ALL IN ONE GLORIOUS CREATION.

UGH...

COOKING IS ALL ABOUT FALLING IN LOVE WITH THE INGREDIENTS AND DRAWING OUT AS MUCH OF THEIR SPLENDOR AS POSSIBLE!

YOU'VE STRAYED FROM THE BASICS ONCE AGAIN!

COOKING MUST NOT JUST BE ABOUT TECHNIQUE! YOU CAN'T JUST CHASE AFTER THE UMAMI!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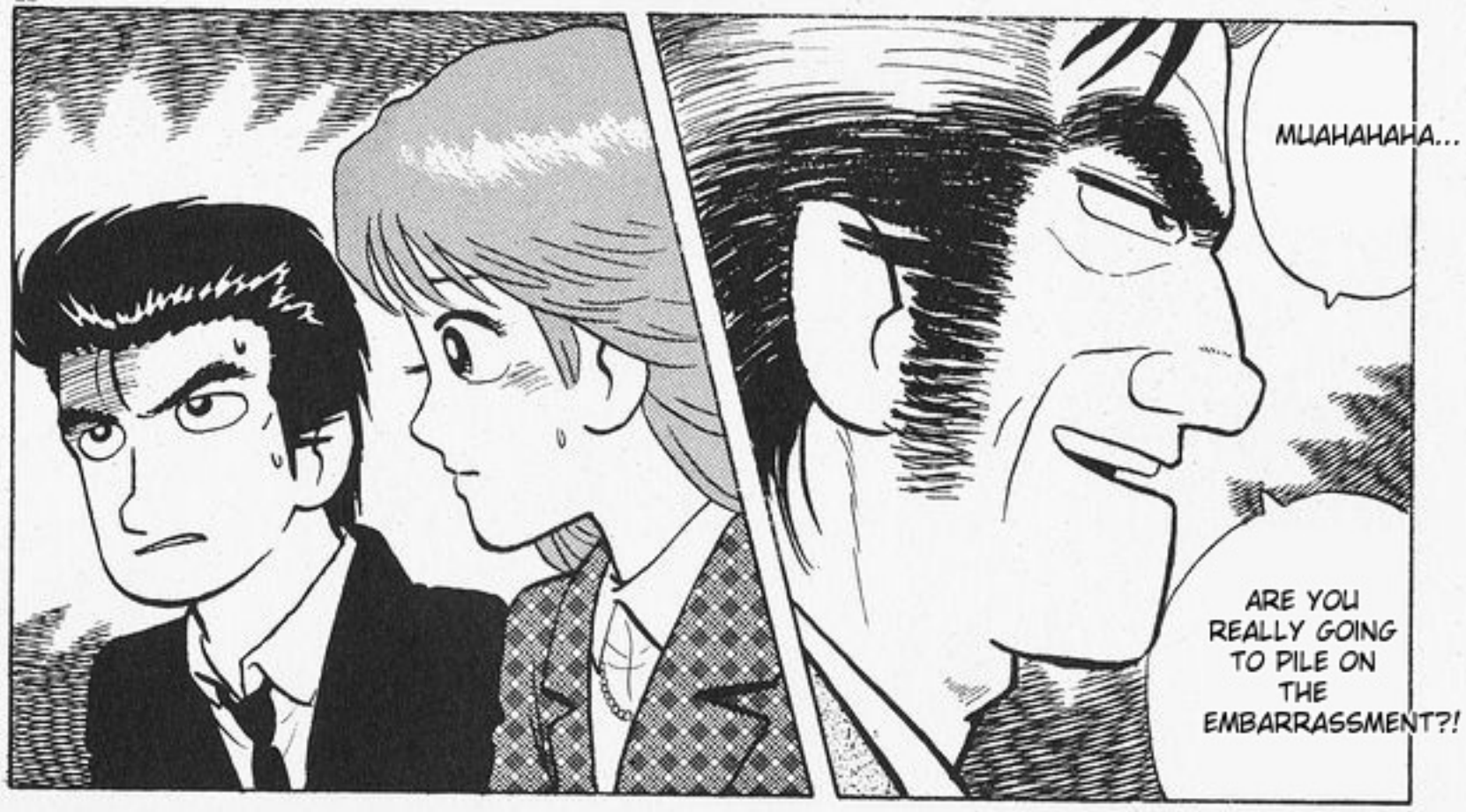
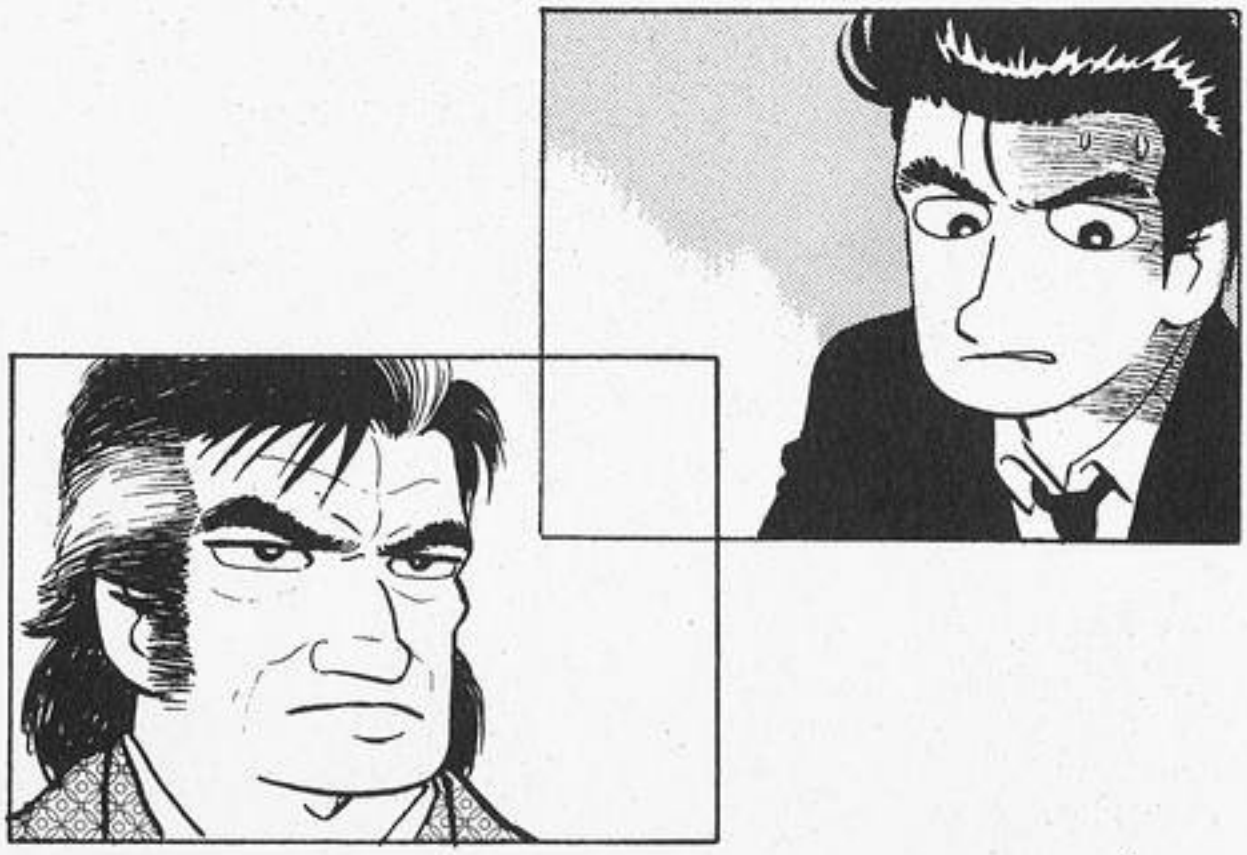
I'M TAKING MY STAND WITH TURNIPS!
YOU WON'T KNOW UNLESS YOU GIVE IT A SHOT!!

THERE SHOULD STILL BE SOME TURNIP DISHES LEFT.

HAH... THIS FOOL WILL PROBABLY RUIN THE ESSENCE OF THE TURNIP ANYWAY.

22


MUAHAHAHA...
ARE YOU REALLY GOING TO PILE ON THE EMBARRASSMENT?!

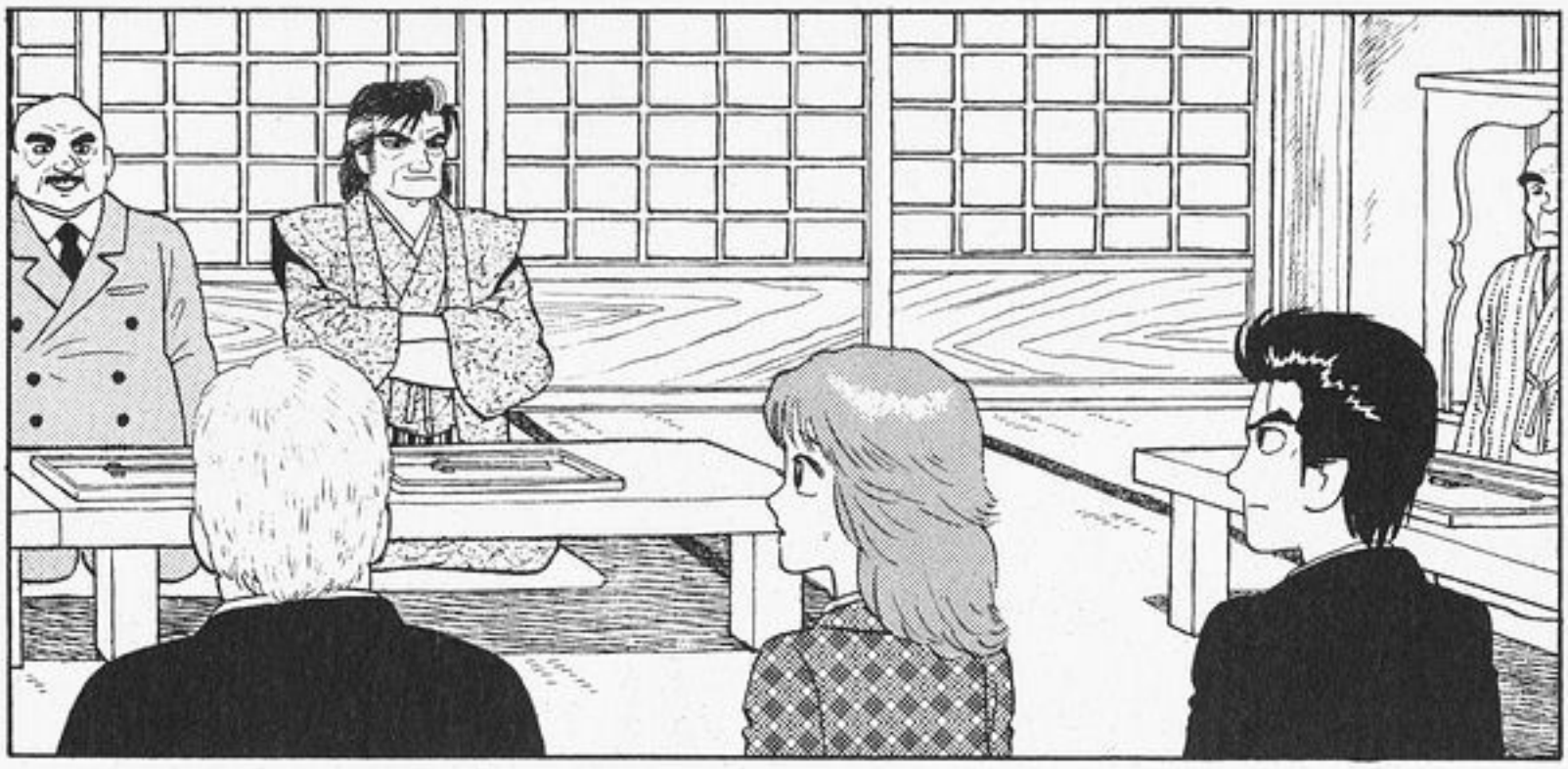


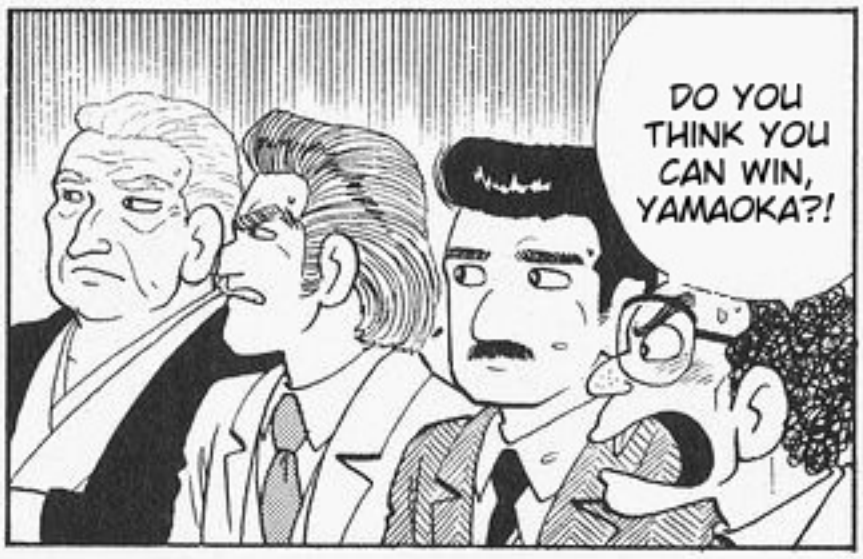
第5話

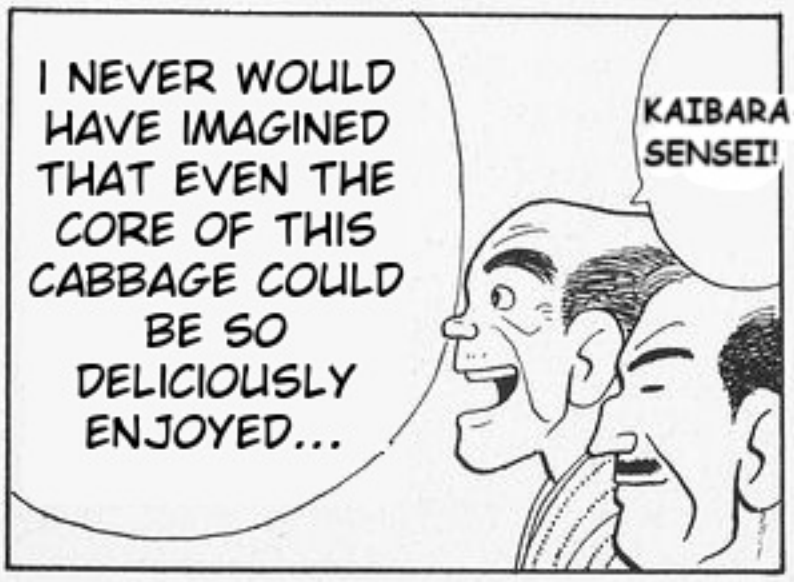
対決!!野菜編

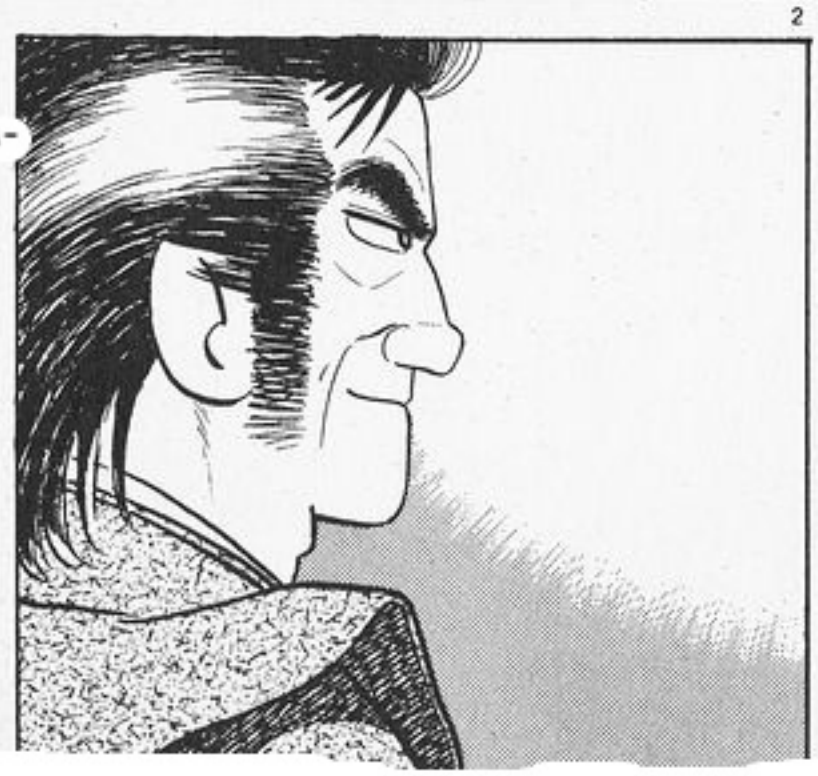
〈中編〉

DELICIOUS ADVENTURE 16









COOKING ISN'T SOMETHING THAT CAN BE DICTATED BY TRICKS AND GIMMICKS.

HAHA! IT WOULD BE A MISUNDERSTANDING TO THINK OTHERWISE.

IS THERE PERHAPS SOME UNEXPECTED TWIST HIDDEN WITHIN THE TURNIP AS WELL?

HMPH!

NOW, LET US SHOWCASE THE CULINARY DELIGHTS OF THE TURNIP!

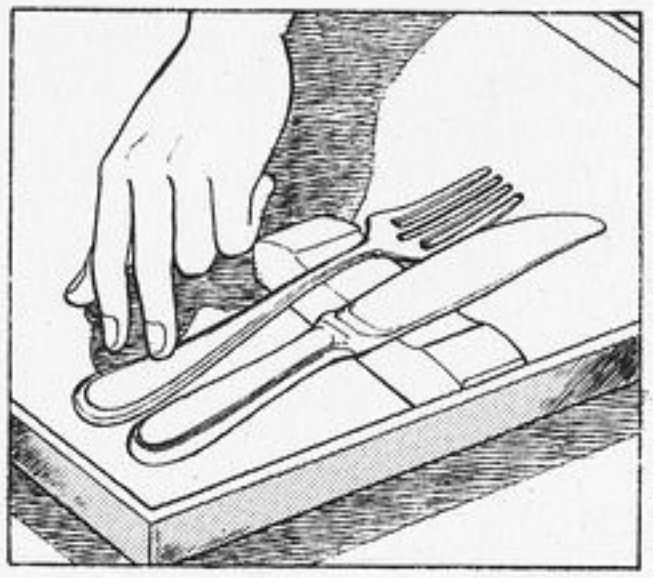
IT'S QUITE TROUBLESOME TO HAVE AN IDIOT WHO CAN'T GRASP THAT CONCEPT AT ALL.

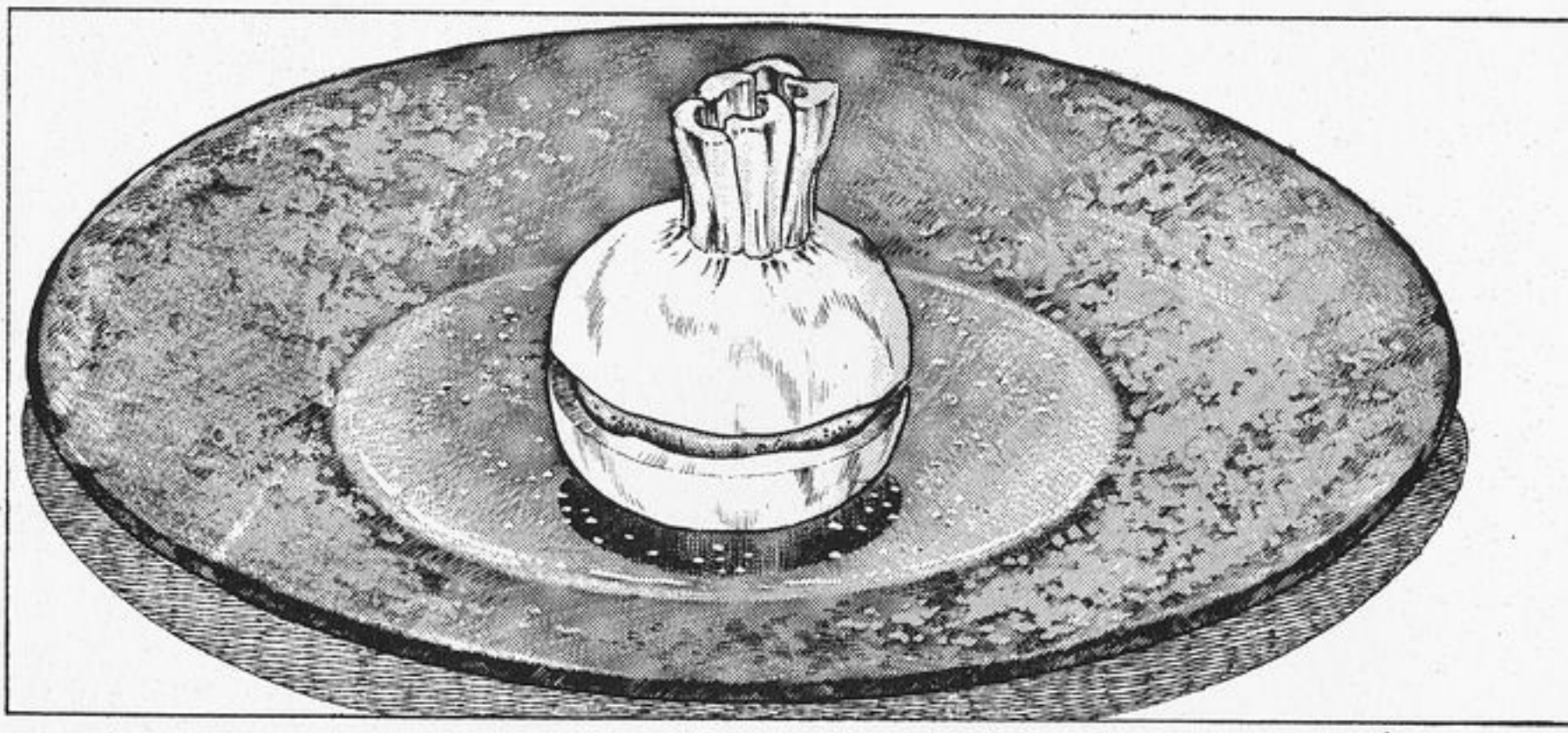
THE DELICIOUSNESS OF THE CABBAGE CORE IS SOLELY THE CABBAGE'S ACHIEVEMENT. COOKING SHOULD ENHANCE THAT BRILLIANCE WITHOUT OVERSHADOWING IT.

3

NEXT, LET'S HEAR FROM THE 'SUPREME MENU' OF TEITO NEWSPAPER.

DELICIOUS ADVENTURE 16





4

UH... NO...

WHAT'S WRONG, YAMAOKA-SAN?

.....!

5

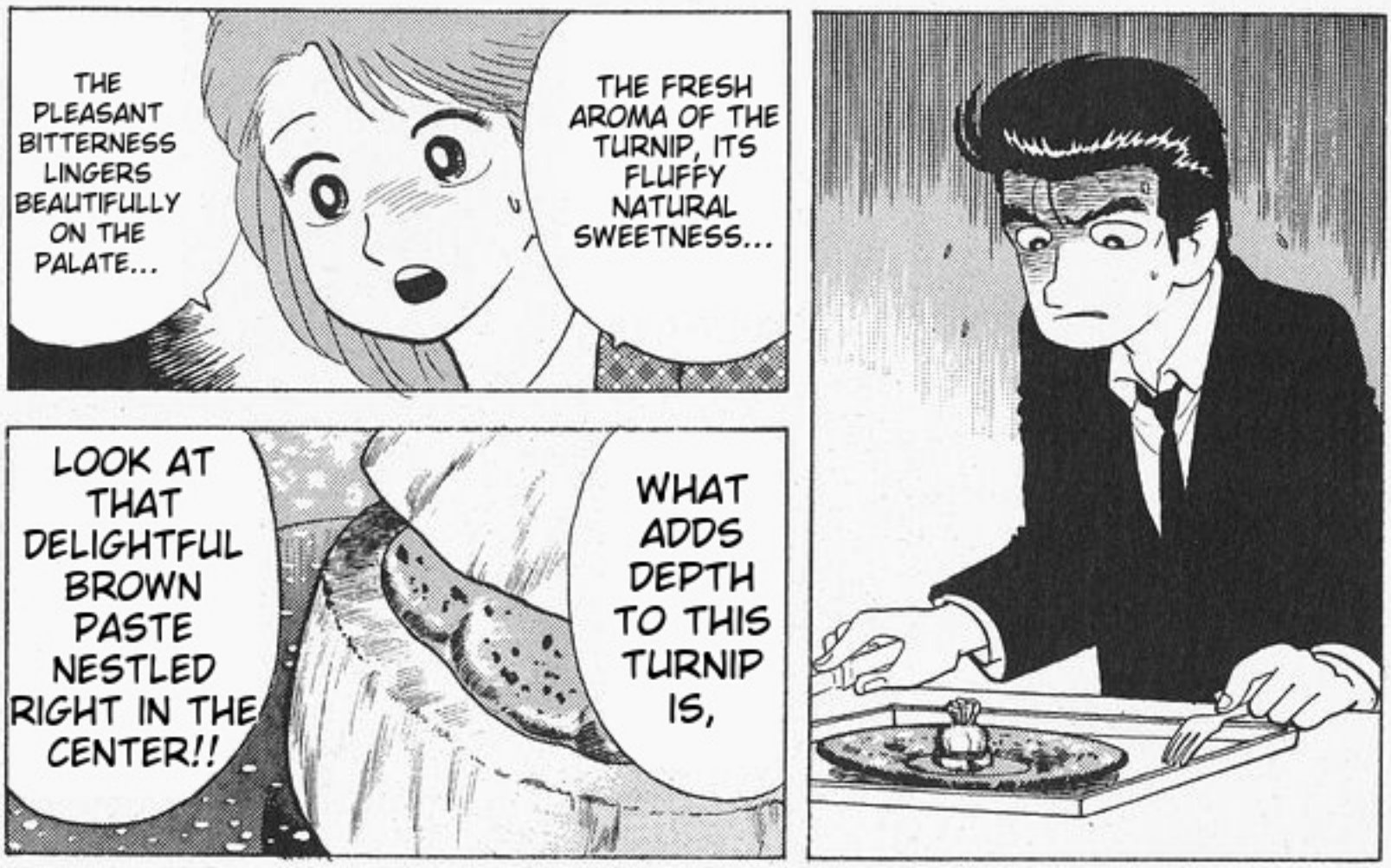
THIS IS... IT'S HARD TO FIND THE WORDS FOR THIS...!

...WHA... WHAT?!

WHOA!!

OH...

DELICIOUS ADVENTURE 16



THAT'S THE ESSENCE OF CULINARY PHILOSOPHY...

THE MUSHROOMS ARE CRUSHED, BLENDED WITH BUTTER AND FRESH CREAM INTO A LUSCIOUS PASTE.

AH! THIS MUSHROOM PASTE REALLY BRINGS OUT THE FLAVOR, DOESN'T IT?

ギュ〜

FOR INSTANCE, THEY MIGHT SIMPLY MAKE A DISH BY QUICKLY SIMMERING THEM IN A GOOD BROTH.

WHEN YOU HAVE SUCH EXQUISITE TURNIPS AT YOUR DISPOSAL, EVEN A MEDIOCRE COOK IS LIKELY TO STUMBLE.

7

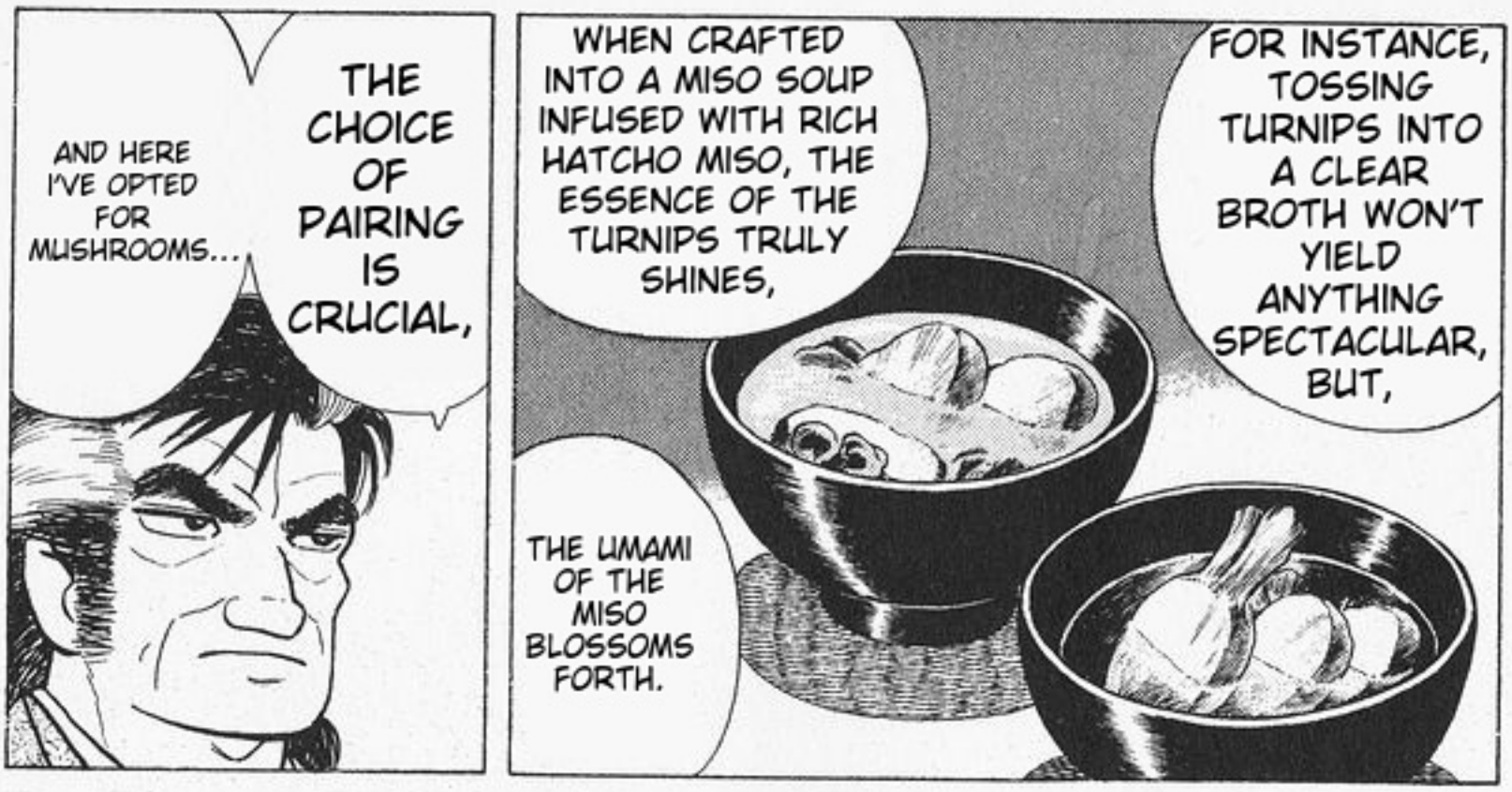
WHEN PAIRED WITH COMPATIBLE INGREDIENTS, IT SHINES FAR BRIGHTER THAN WHEN STANDING ALONE.

THE EARTHY FLAVOR OF THE TURNIP IS INDEED RICH IN ITS OWN RIGHT, BUT...

IT'S THAT AROMA THAT'S THE REAL ISSUE!

BUT THERE'S A FLAW IN THAT. YOU SEE, THE FLAVOR OF THE TURNIP STILL CARRIES THAT EARTHY AROMA.

DELICIOUS ADVENTURE 16



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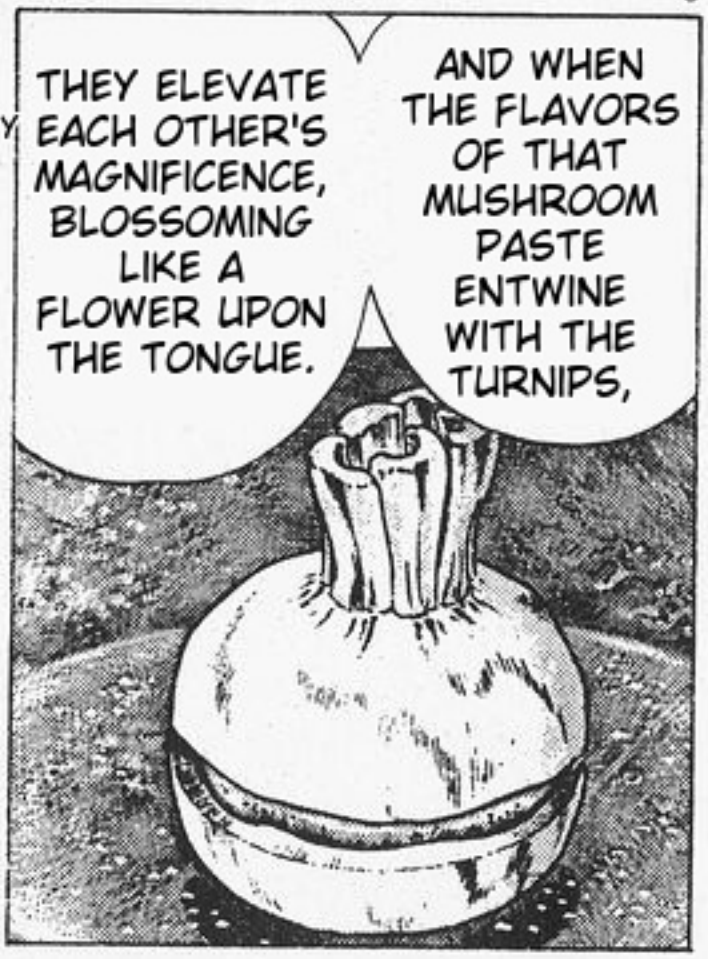


THIS TASTE IS TRULY DIVINE, ABSOLUTELY MARVELOUS!

ALL OF THIS FLAVOR IS PERFECTLY ANCHORED BY THE SAVORY ESSENCE OF MISO!

THE SWEETNESS AND SUBTLE BITTERNESS OF THE TURNIP, AND ON TOP OF THAT, THE RICH DEPTH OF THE MUSHROOMS!

9

WELL THEN, LET ME TAKE A TASTE TOO...

.....

DELICIOUS ADVENTURE 16

OR DO YOU DOUBT MY EXQUISITE PALATE?!

IF I SAY THIS DISH CAN'T BE SERVED, IT ABSOLUTELY WON'T BE SERVED!!

W-WELL... BUT ALL THE JUDGES FOUND IT INCREDIBLY DELICIOUS...

SHIROU, DO YOU HAVE ANY OBJECTIONS?

PLEASE DO WHATEVER IT TAKES TO SATISFY THE ESTEEMED TEACHER!

WHOA, NO WAY!

11

VERY WELL THEN.

NO. GO AHEAD.

THAT'S STRANGE... IT COULD HAVE WAITED UNTIL AFTER TASTING YAMAOKA'S DISH...

DELICIOUS ADVENTURE 16

12

PLEASE BRING OUT THE DISH I PREPARED WITH THE TURNIPS.

UNDERSTOOD!

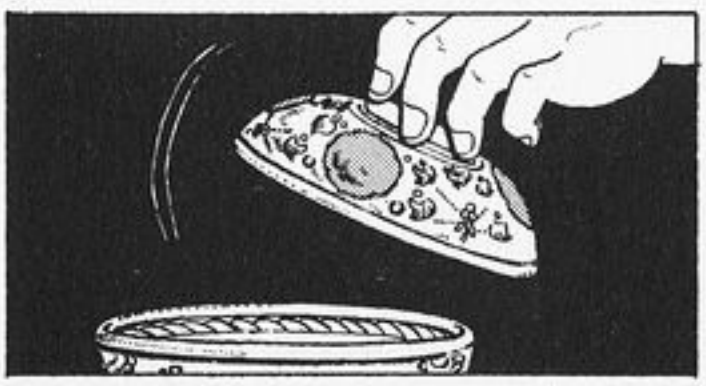
YAMAOKA-SAN...

WHAT'S THE MATTER, YAMAOKA-KUN?

OH, LET'S SEE THE DISH THAT MADE THE LEGENDARY KAIBARA YUZAN FLEE IN FEAR!

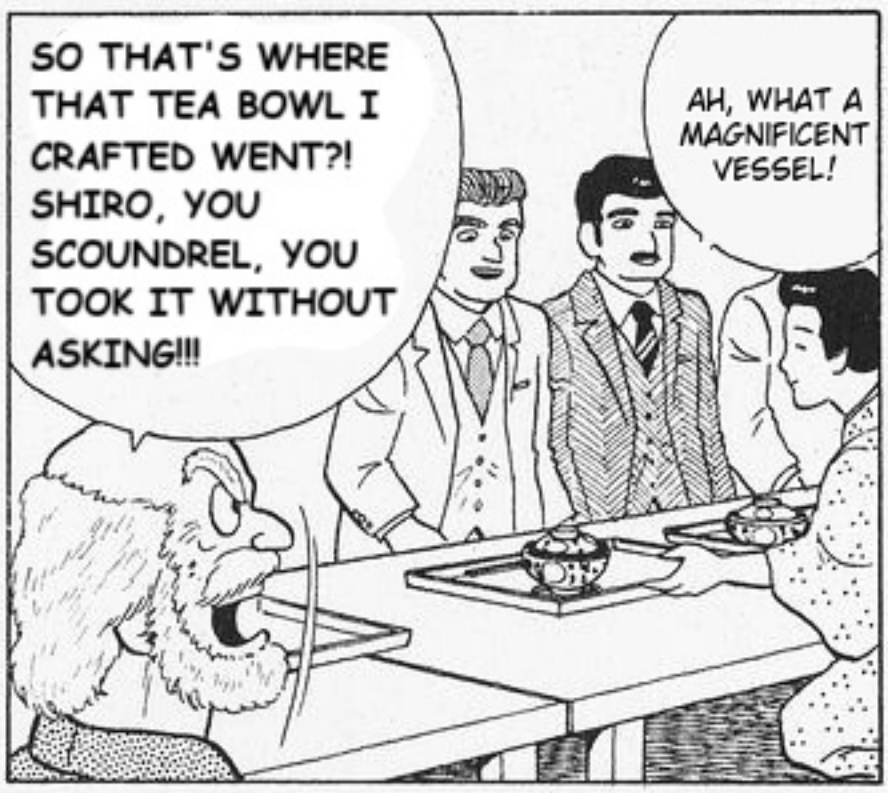
NOW, WHAT KIND OF TURNIP DISH COULD IT BE...

13

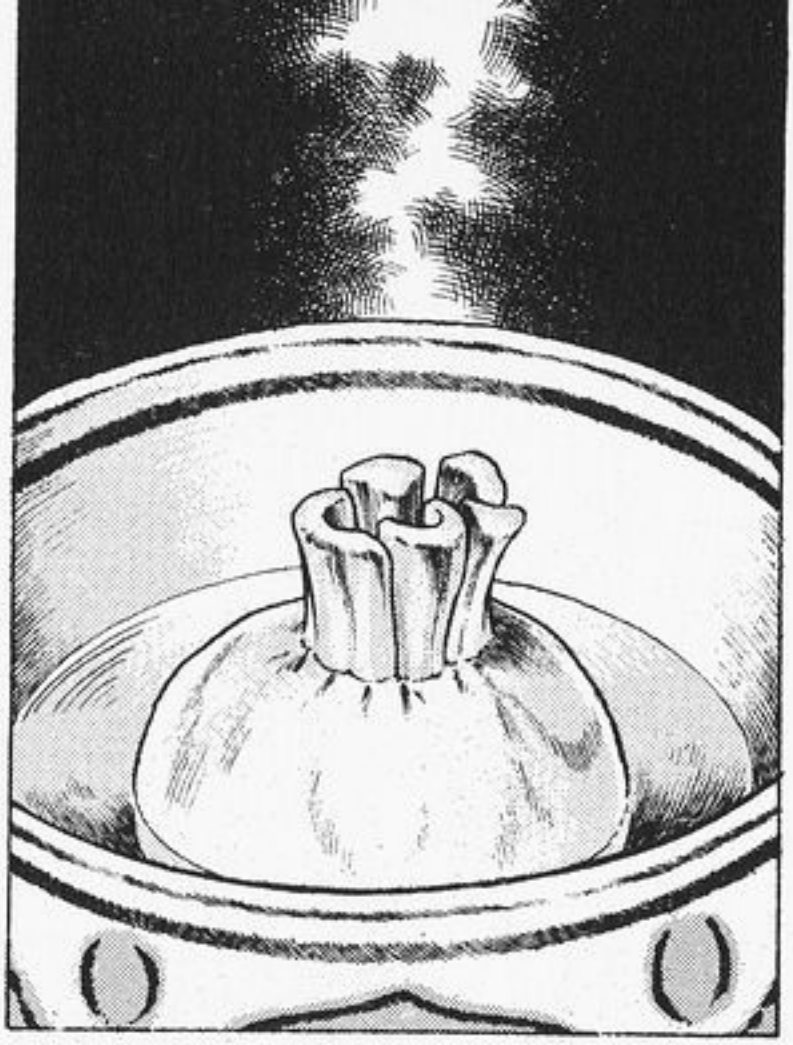


SO THAT'S WHERE THAT TEA BOWL I CRAFTED WENT?! SHIRO, YOU SCOUNDREL, YOU TOOK IT WITHOUT ASKING!!!

AH, WHAT A MAGNIFICENT VESSEL!



DELICIOUS ADVENTURE 16



14

HOWEVER, KAIBARA YUZAN CONSIDERED PAIRING IT WITH COMPLEMENTARY INGREDIENTS TO ENHANCE IT EVEN FURTHER.

I THOUGHT THAT SIMPLY BRINGING OUT THE NATURAL FLAVORS OF THIS TURNIP WOULD BE ENOUGH...

I WAS JUST TOO SHALLOW IN MY THINKING...

BUT... THAT'S ALL THERE IS TO IT.

INDEED, IT PAIRS PERFECTLY.

HUH?

EVEN THOUGH HIS VICTORY IS CRYSTAL CLEAR...

THEN WHY IS HE REDOING THE DISH...?

IT SEEMS THAT KAIBARA-SAN UNDERSTOOD THE ESSENCE OF THE TURNIP'S TASTE FAR BETTER.

EXACTLY, SHIRŌ HAS LOST.

15

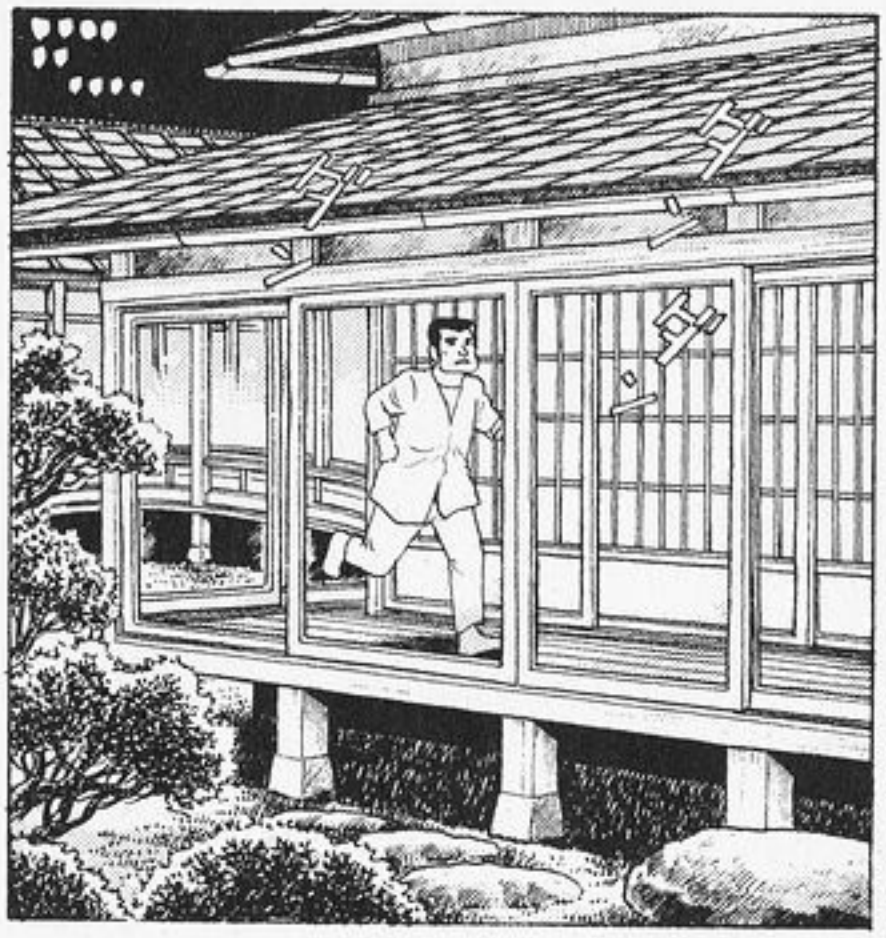
YAMAOKA-SAN...!!

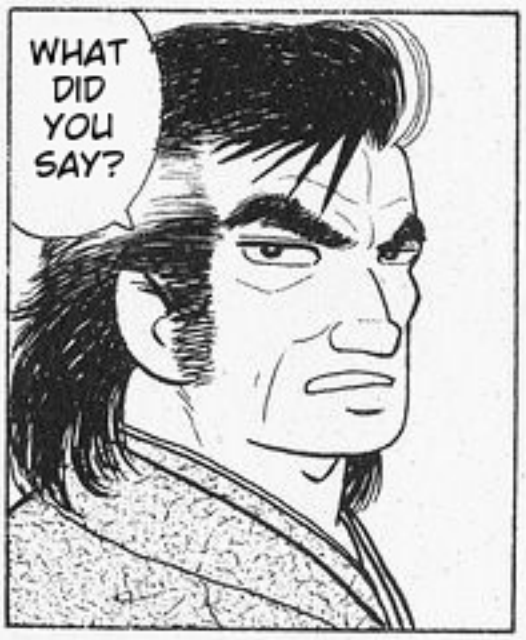
SHIRŌ! WHERE DO YOU THINK YOU'RE GOING?!

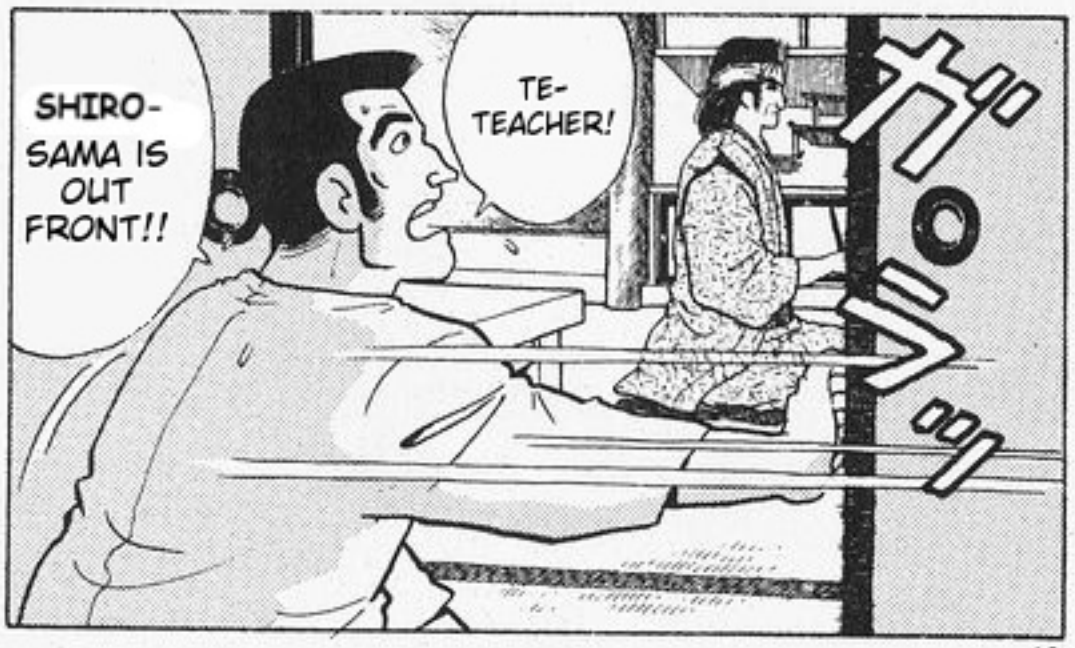
HE'S JUST TOYING WITH ME!!!

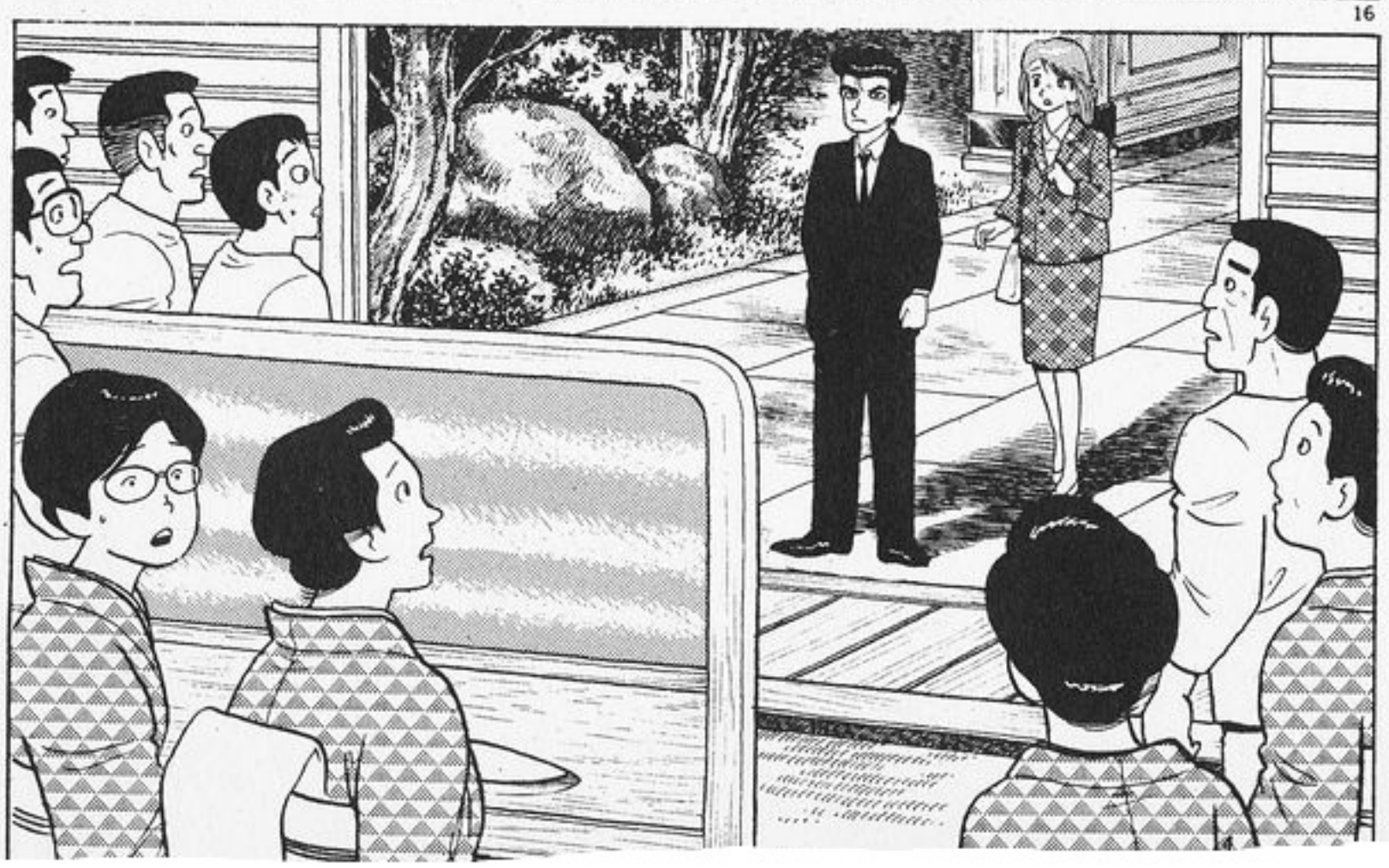
DAMN IT!!

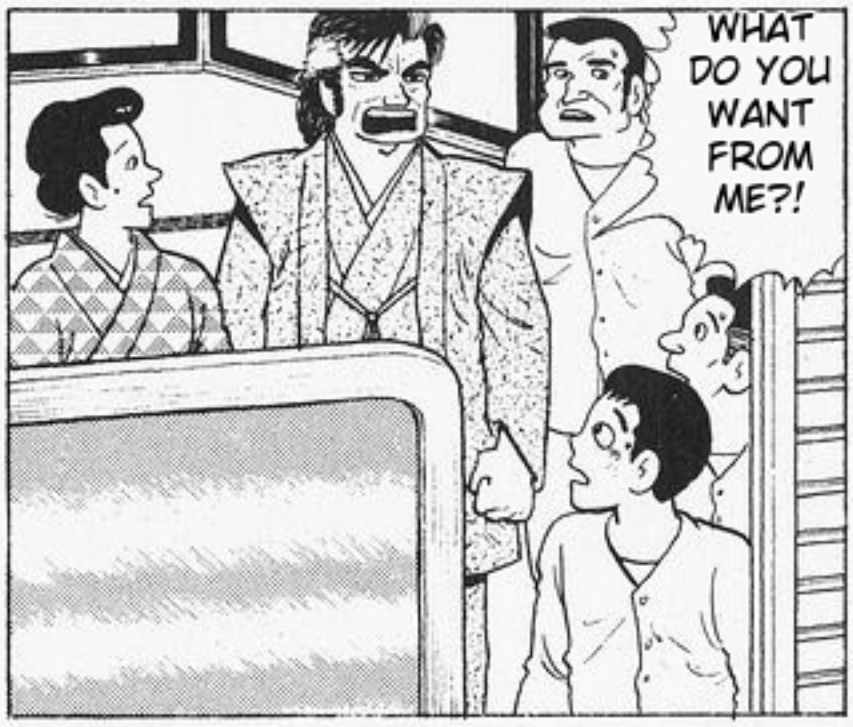
DELICIOUS ADVENTURE 16

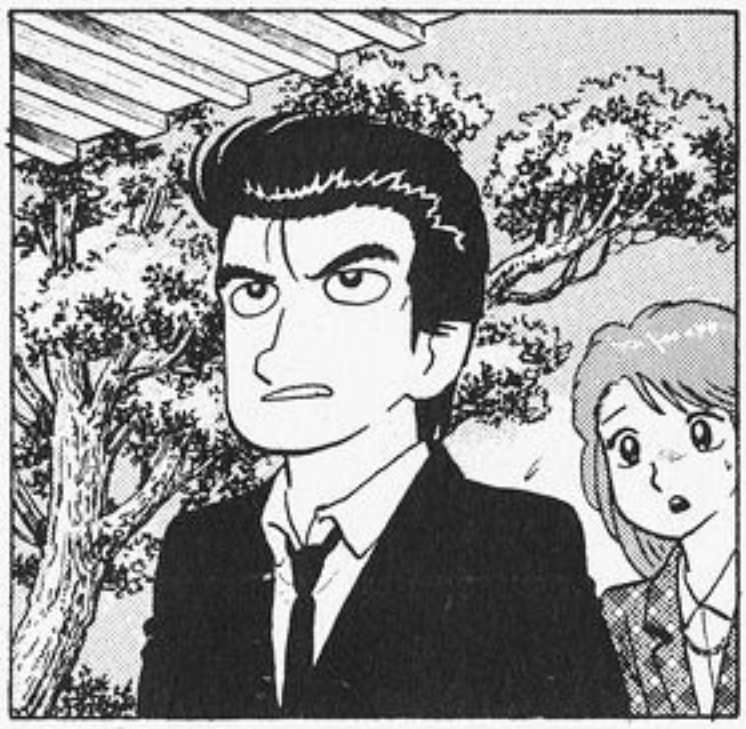


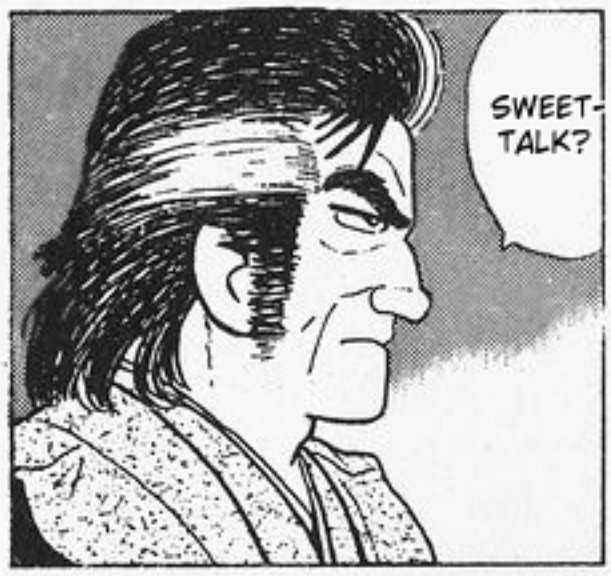


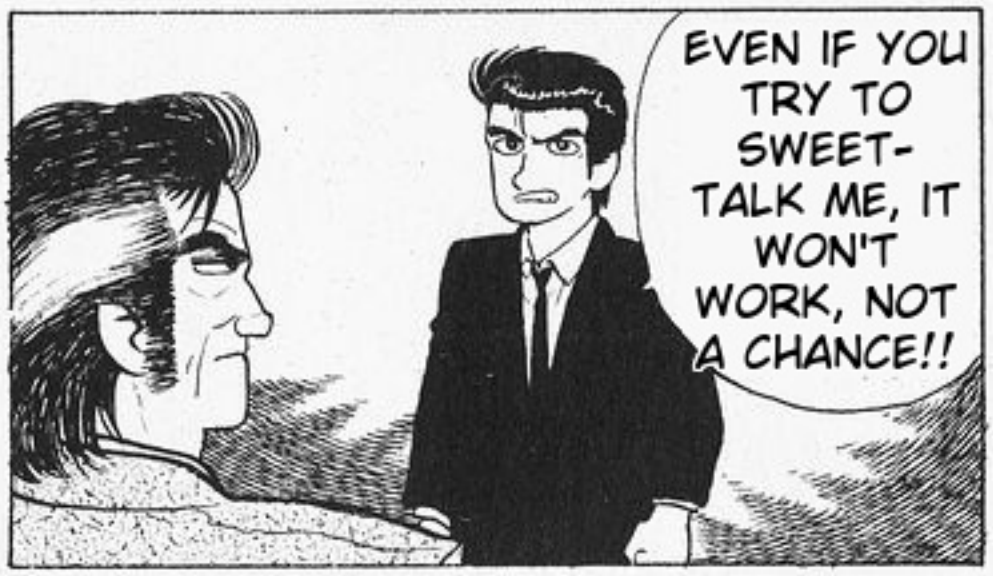


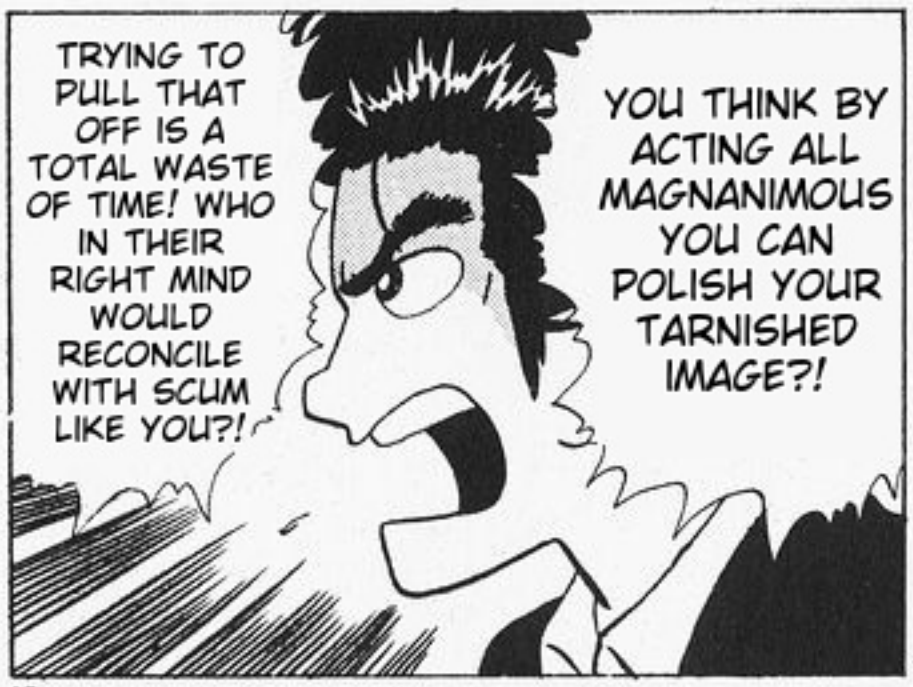



WHAT DO YOU WANT FROM ME?!



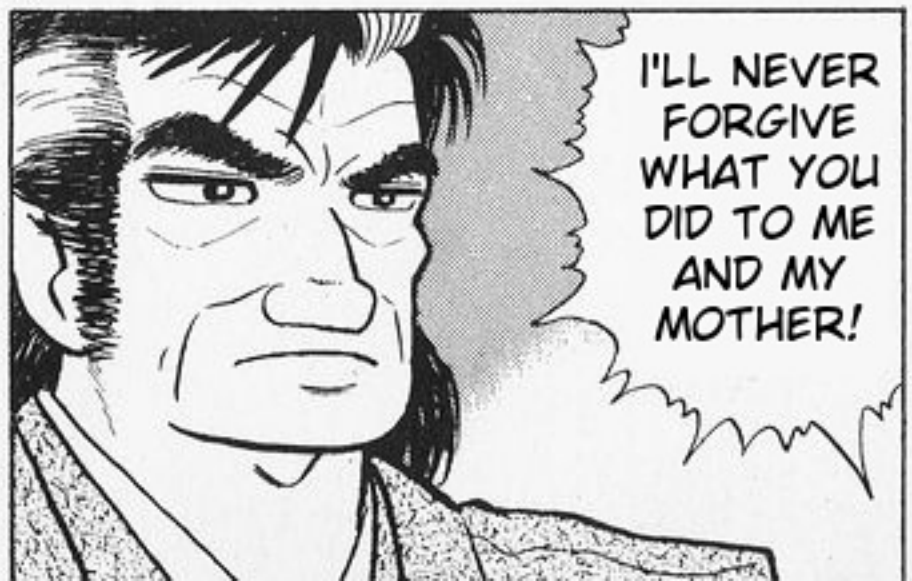

SWEET-TALK?


EVEN IF YOU TRY TO SWEET-TALK ME, IT WON'T WORK, NOT A CHANCE!!


TRYING TO PULL THAT OFF IS A TOTAL WASTE OF TIME! WHO IN THEIR RIGHT MIND WOULD RECONCILE WITH SCUM LIKE YOU?!
YOU THINK BY ACTING ALL MAGNANIMOUS YOU CAN POLISH YOUR TARNISHED IMAGE?!

YOU DELIBERATELY DRAGGED THIS OUT TODAY, KNOWING FULL WELL I WAS GOING TO LOSE, JUST FOR THAT, DIDN'T YOU?!
YOU THINK YOU CAN SHOWER ME WITH PITY, PUT ME IN YOUR DEBT, AND MAKE ME BOW DOWN TO YOU?!

17


I'LL NEVER FORGIVE WHAT YOU DID TO ME AND MY MOTHER!

DELICIOUS ADVENTURE 16

YOU ARE NOTHING TO ME!!!

TO THOSE WHO DEFY ME AND DASH OUT INTO THE UNKNOWN, I BESTOW NOT A SHRED OF PITY,

WHAT?!

YOU REALLY ARE A PATHETIC EXCUSE FOR A MAN, AREN'T YOU?

YOU TURNED YOUR BACK ON ME, INDULGING IN EVERY EXCESS, LEAVING ME TO FACE THE WORLD IN UTTER DISGRACE...

THEN WHY ON EARTH...?!

TO ME, YOU'RE NOTHING MORE THAN A WRETCHED LITTLE BUG CLINGING TO A ROADSIDE STONE.

HMPH...

I THOUGHT WE HAD SEVERED ALL TIES AS PARENT AND CHILD LONG AGO!!

THEN COME ON AND DO IT!

I'LL MAKE SURE YOU CAN NEVER SHOW YOUR FACE TO THE WORLD AGAIN!

I'LL CRUSH YOU, A NUISANCE LIKE YOU, INTO THE GROUND WITH ABSOLUTE PRECISION,

DO YOU FINALLY GET IT, SHIRO?

AND IT WILL LEAVE A LASTING IMPRESSION ON READERS JUST HOW METICULOUSLY THE 'SUPREME MENU' SELECTS ITS INGREDIENTS AND HOW KEEN THE PALATE AND NOSE OF THE PERSON BEHIND IT TRULY ARE.

UGH...

THE WEEKLY TIME WILL COVER TODAY'S EVENTS...

LISTEN, TAKE A MOMENT TO REALLY THINK IT OVER.

WHILE NO ONE ELSE POINTED OUT ANY FLAWS IN THE TURNIP, I DECIDED TO TAKE A STAND AND ADDRESS ITS SHORTCOMINGS.

IN JUST TWO ROUNDS, THE 'SUPREME MENU' WILL BE RECOGNIZED BY THE PUBLIC AS LEAGUES AHEAD OF THE 'ULTIMATE MENU.'

WITH THIS, THE GAP BETWEEN YOU AND ME WILL BE CRYSTAL CLEAR,

WHO WAS NOT EVEN SENSITIVE TO THE TURNIP'S FLAVOR AND WILL LIKELY BRING ANOTHER BORING DISH ON THE REDO DAY?

AND WHAT ABOUT YOU,

TODAY'S DISH SEEMED TO BE EXACTLY WHAT I SUSPECTED IT WOULD BE.

19

WELL, NO MATTER HOW BRAZEN YOU ARE, THIS IS THE END OF THE LINE FOR YOU.

AS THE ROUNDS GO ON, THE SHEER ABSURDITY OF THE 'ULTIMATE MENU' WILL BECOME GLARINGLY OBVIOUS, AND THE REPUTATION OF THE TOZAI NEWSPAPER WILL PLUMMET.

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DELICIOUS ADVENTURE 16

20

IF YOU WANT TO BE TORN TO SHREDS, SHOW UP ON THE DAY OF RECKONING!!

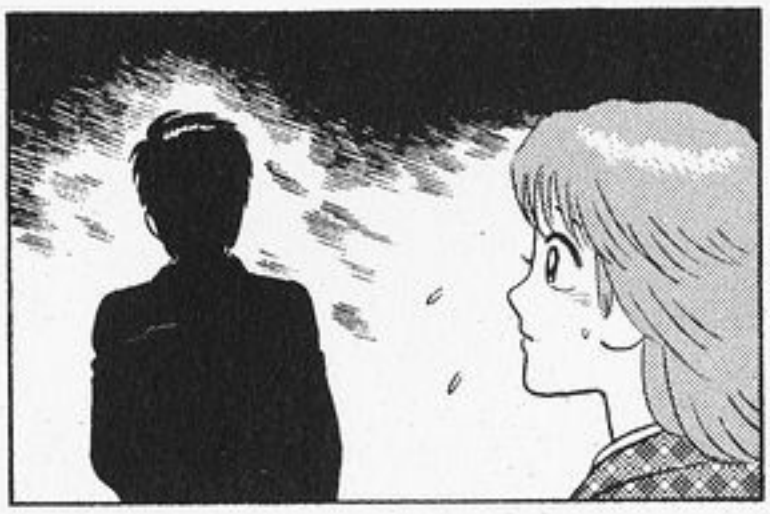
HA HA HA! YOU PATHETIC LOSER, JUST KEEP YAPPING!!

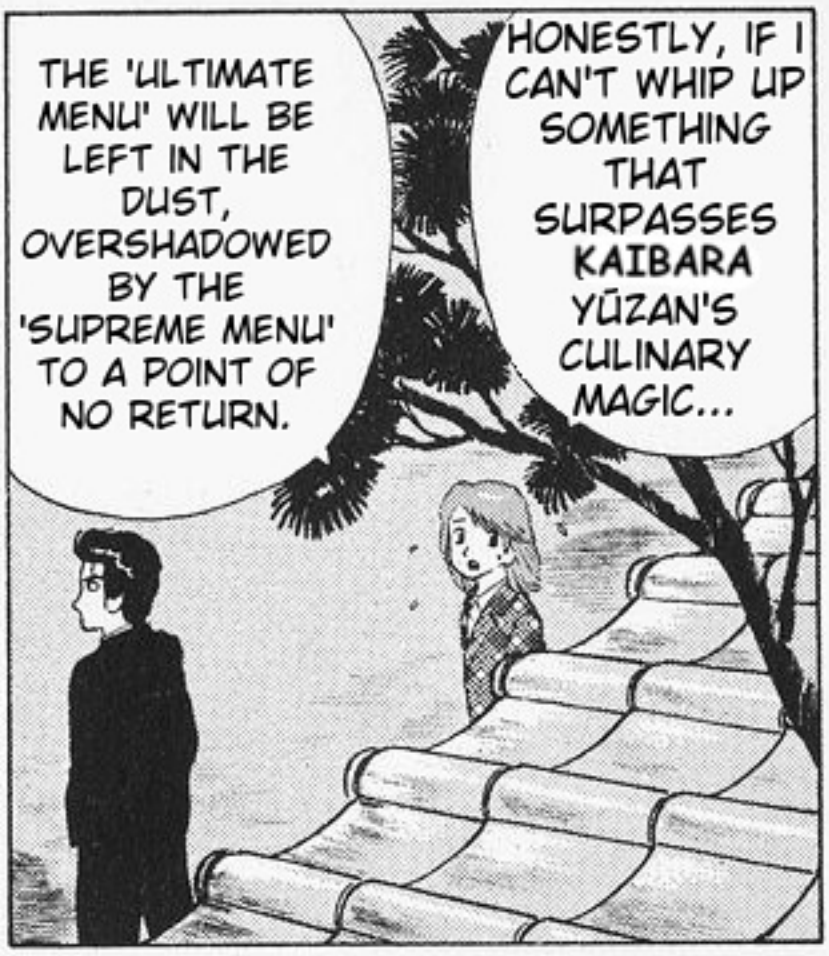
YOU'RE JUST A NUISANCE!!

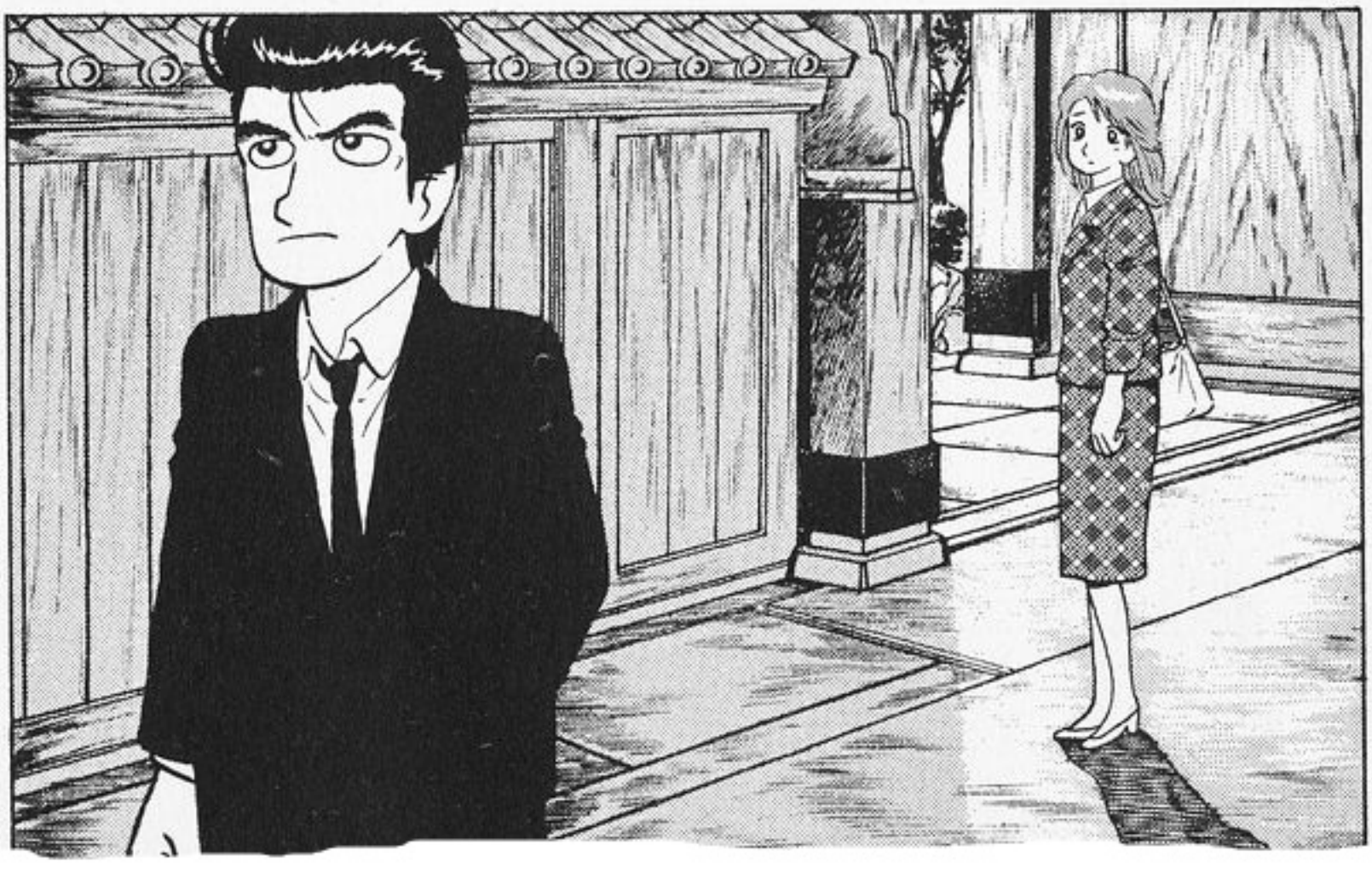
GOT IT? NOW SCRAM!!

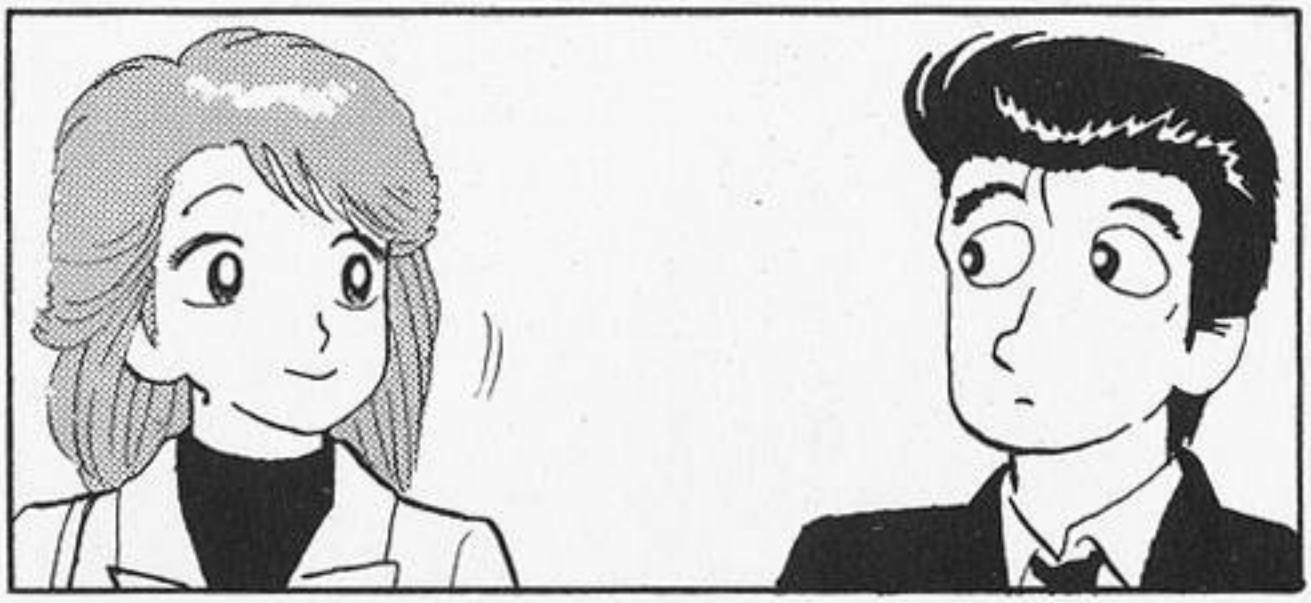
.....

DELICIOUS ADVENTURE 16

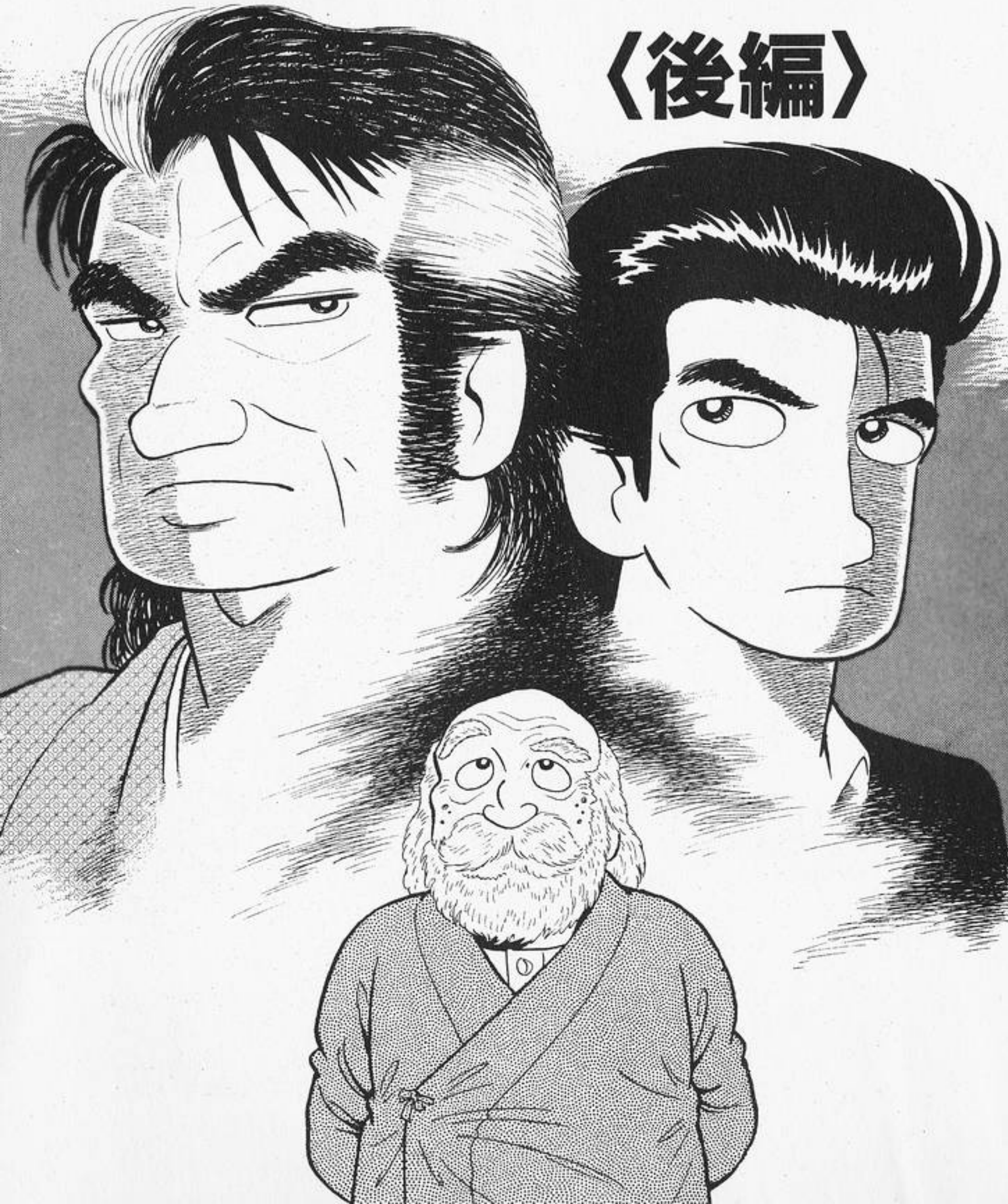








第5話
対決!!野菜編
〈後編〉



I THINK USING DRIED SWEETFISH BROTH TO SIMMER TURNIPS IS A SPLENDID IDEA... BUT...

HMMM... BUT YOU SEE...

WHEN THE INGREDIENTS ARE OF EXCEPTIONAL QUALITY, SOMETIMES THE DISH CAN FALTER IN COMPARISON.

THE ESSENCE OF GOOD COOKING IS TO ELEVATE THE INGREDIENTS WITHOUT OVERSHADOWING THEM,

INDEED, IT WAS TRULY DELIGHTFUL.

THAT'S NOT TOO SHABBY.

SO WHY IS THAT?

SO YOU'RE SAYING IT'S NOT REACHING ITS FULL POTENTIAL?

I SEE... SIMPLY SIMMERING IT IN DRIED SWEETFISH BROTH WON'T SUFFICE.

HOWEVER, IF YOU CAN ONLY EXTRACT 50% OF ITS POTENTIAL, THEN THE DISH IS A FAILURE.

BUT THIS TURNIP IS REMARKABLE, SO EVEN PULLING OUT JUST 50% OF ITS FLAVOR CAN STILL YIELD A DELICIOUS DISH.

AND HONESTLY, THAT MAKES ME LOSE THE COURAGE TO SHOWCASE MY OWN COOKING.

IF THINGS STAY AS THEY ARE, IT'LL BE A TOTAL DEFEAT FOR ME.

IN OTHER WORDS, IT'S NOT THAT THE DISH ENHANCES THE INGREDIENTS; RATHER, THE DISH IS JUST RIDING ON THEIR COATTAILS.

OH COME ON, DON'T SAY THAT -PLEASE, JUST TRY IT!

PLEASE, I BEG YOU.

3

I'VE ADDED THICKNESS WITH KUDZU AND DRIZZLED IT ON TOP.

I'VE CRAFTED A BROTH FROM GENEROUS AMOUNTS OF BONITO AND KOMBU, SEASONED PERFECTLY WITH SALT AND SOY SAUCE,

IT'S A DELIGHTFUL DISH MADE BY GRATING TURNIPS, MIXING IN RICE FLOUR, AND THEN STEAMING IT UNTIL IT FIRMS UP.

HUH? IS THIS REALLY A TURNIP DISH?!

THIS IS QUITE THE CURVEBALL...

HMM... IT'S GOOD, BUT STILL...

OH, THIS IS DELICIOUS!

WOW, WHAT A STRANGE SENSATION— TURNIP-FLAVORED PUDDING!

EVEN FOR YOU, OKABOSHI, DREAMING UP A DISH THAT SURPASSES CHEF KAIBARA'S ISN'T AN EASY FEAT.

I CAN'T EVEN ENJOY THAT UNIQUE CRUNCH OF THE TURNIP!

HMM... I SEE.

THE SHAPE OF THE TURNIP HAS COMPLETELY VANISHED, HASN'T IT?

4

OF COURSE! CHEF KAIBARA IS THE ONLY ONE WHO CAN BOLDLY DECLARE THAT HIS COOKING IS A TRUE FORM OF ART!

THIS IS QUITE THE DILEMMA...

COOKING WITH TURNIPS IS TRULY A CHALLENGE.

HEY!
HOW ARE YOU TWO?

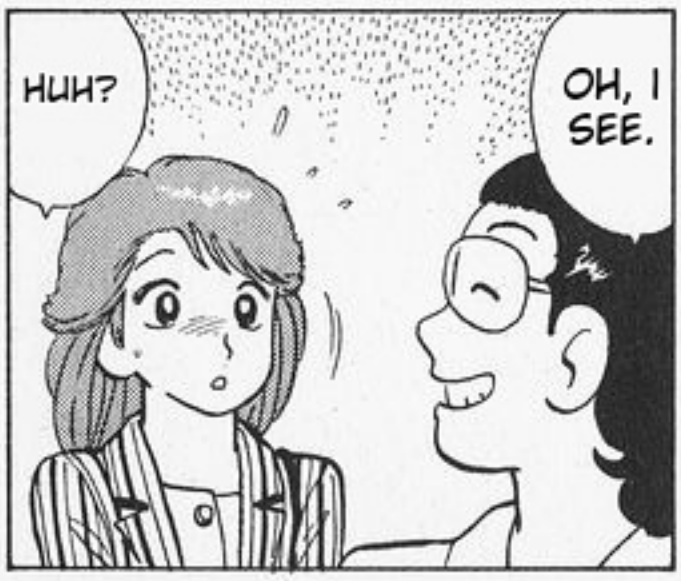
HEY THERE.
OH MY!

POOR KURITA, WORKING WITH A GUY LIKE THAT MUST LEAD TO ALL SORTS OF MISUNDERSTANDINGS.
HUH?

LOOKING ALL GLOOMY.
WHAT'S GOING ON WITH YOU TWO?

YAMAOKA, I HEARD YOU PROPOSED TO KURITA AND GOT TURNED DOWN?
AH, I SEE...

5


HUH?
OH, I SEE.

YES...

HMPH, WELL, THANK YOU VERY MUCH!

Hd Hd

MR. YAMAOKA, YOU'RE INVITED TOO.

I'M ONLY GOING BECAUSE I LIKE MRS. ARAKAWA, JUST SO YOU KNOW!

ARAKAWA IS COMING OVER AGAIN TOMORROW. WANT TO JOIN US FOR DINNER?

EXACTLY! MRS.

OH WOW, I'M THRILLED!

ARAKAWA!

SO THAT MEANS MR. YAMAOKA WOULD BE MY FATHER...?

WAIT! ARE YOU PLANNING TO PROPOSE SINCE MY MOTHER IS A WIDOW?!

6

WHAT?! YOU MEAN IT'S STILL NOT READY?!

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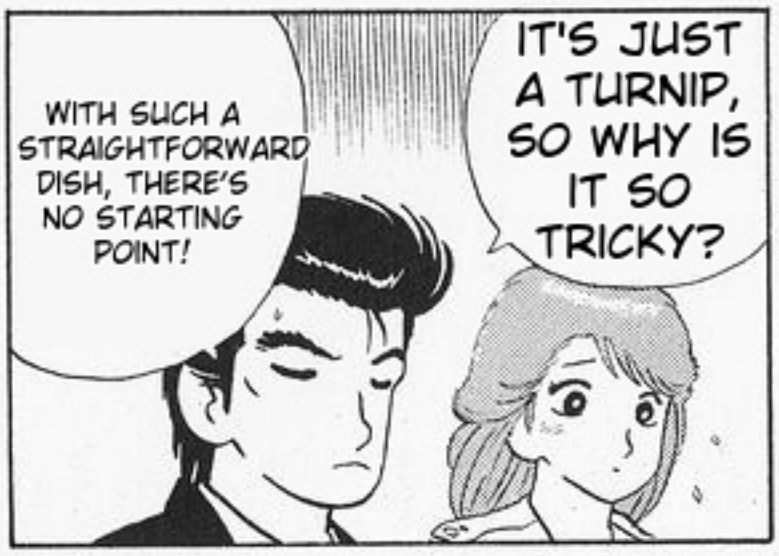
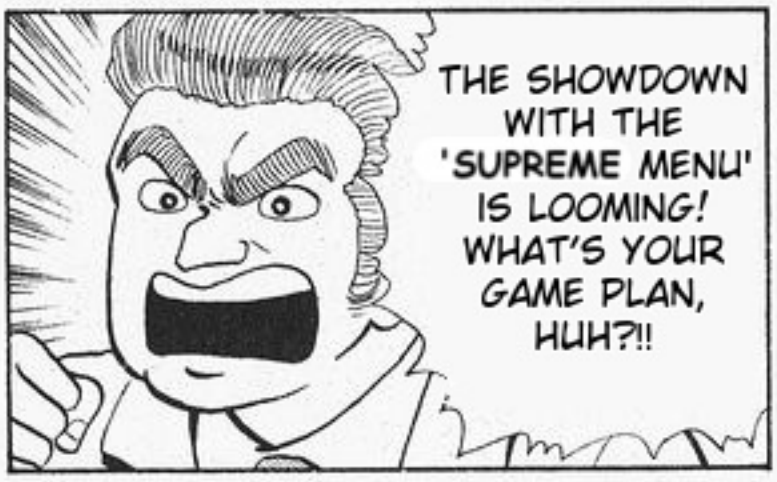
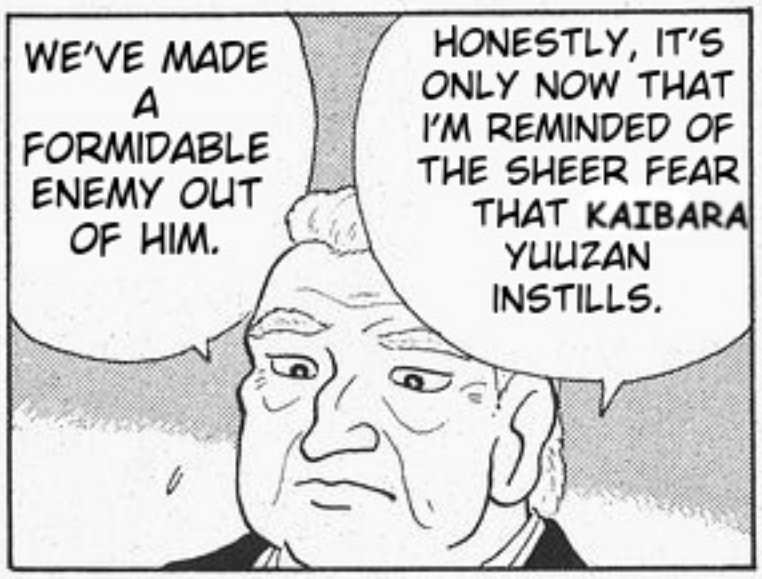

WITH SUCH A STRAIGHTFORWARD DISH, THERE'S NO STARTING POINT!
IT'S JUST A TURNIP, SO WHY IS IT SO TRICKY?


THE SHOWDOWN WITH THE 'SUPREME MENU' IS LOOMING! WHAT'S YOUR GAME PLAN, HUH?!!

CAN'T YOU WHIP UP A SIMPLE TURNIP DISH ALREADY?!!
WHAT ARE YOU DILLY-DALLYING FOR?!!


WE'VE MADE A FORMIDABLE ENEMY OUT OF HIM.
HONESTLY, IT'S ONLY NOW THAT I'M REMINDED OF THE SHEER FEAR THAT KAIBARA YUUZAN INSTILLS.

I KNOW YAMAOKA-KUN IS GIVING IT HIS ALL...
NOW HOLD ON, KOIZUMI-KUN, LET'S KEEP OUR COOL!

7

THE WORST KIND OF LEADER IS THE ONE WHO THROWS A TANTRUM BEFORE THE BATTLE, DRAINING THEIR SUBORDINATES' SPIRIT!
EXACTLY RIGHT.

IT'S ABOUT TURNING A HOPELESS PERSON INTO AN ALLY!
BUT YOU KNOW WHAT THEY SAY! THE REAL TERROR ISN'T FACING A FORMIDABLE FOE, IT'S-

YOU'RE SUCH FOOLS!!!

HEY YOU TWO! CAN'T YOU HEAR ME TELLING YOU TO STOP?!

THAT SHRILL VOICE OF YOURS IS PROOF ENOUGH!!

HOW DARE YOU CALL ME HYSTERICAL?!

OH DEAR... THANKS TO THE 'ULTIMATE MENU,' THE OFFICE IS STARTING TO FEEL LIKE A WAR ZONE...

JUICE?

BOSS, WOULD YOU LIKE SOME JUICE?

8

YES, IT'S MOUNTAIN GRAPE JUICE.

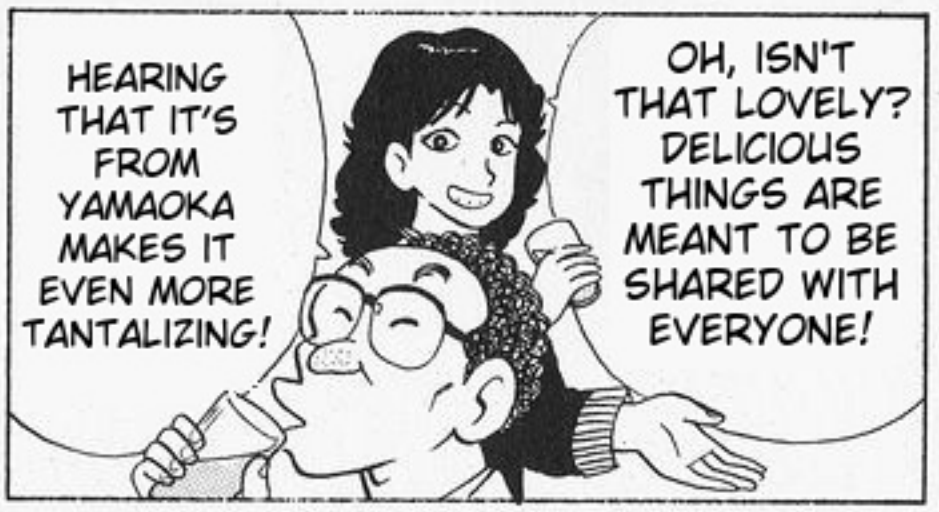
OH, WELCOME BACK!

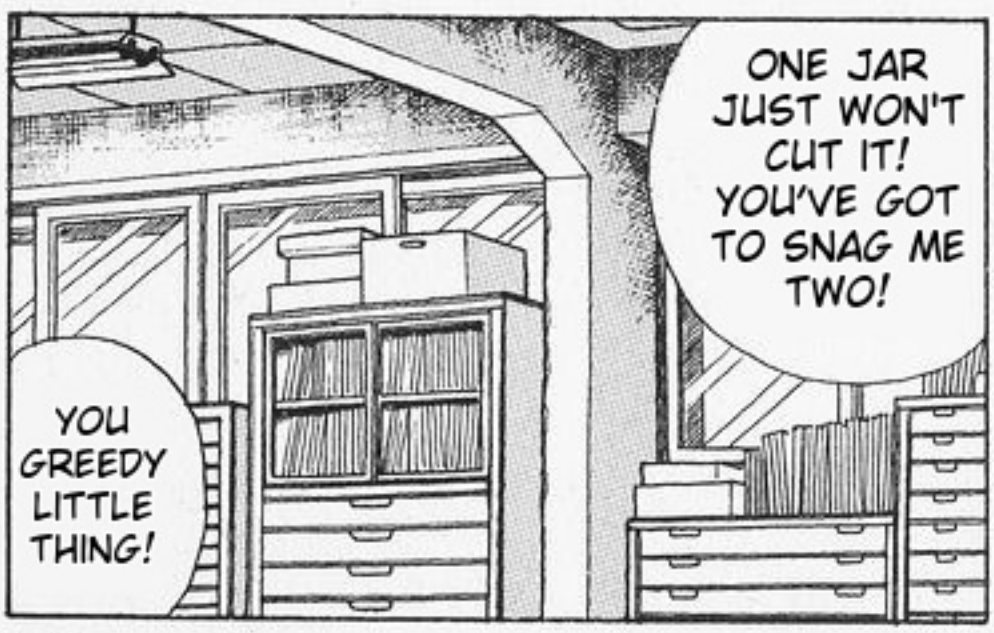
AHH!! I KNEW IT!!

HMM?
LOOK AT THAT STUNNING SHADE OF CRIMSON AND VIOLET! IT LOOKS ABSOLUTELY DELICIOUS!

I WAS SUCH A FOOL TO LEAVE SOMETHING SO PRECIOUS IN A DEN OF HYENAS!!
ク!!

I STASHED THE ONE I GOT FROM ARAKAWA RIGHT IN THE FRIDGE!!
WAIT, ISN'T THIS MINE?!

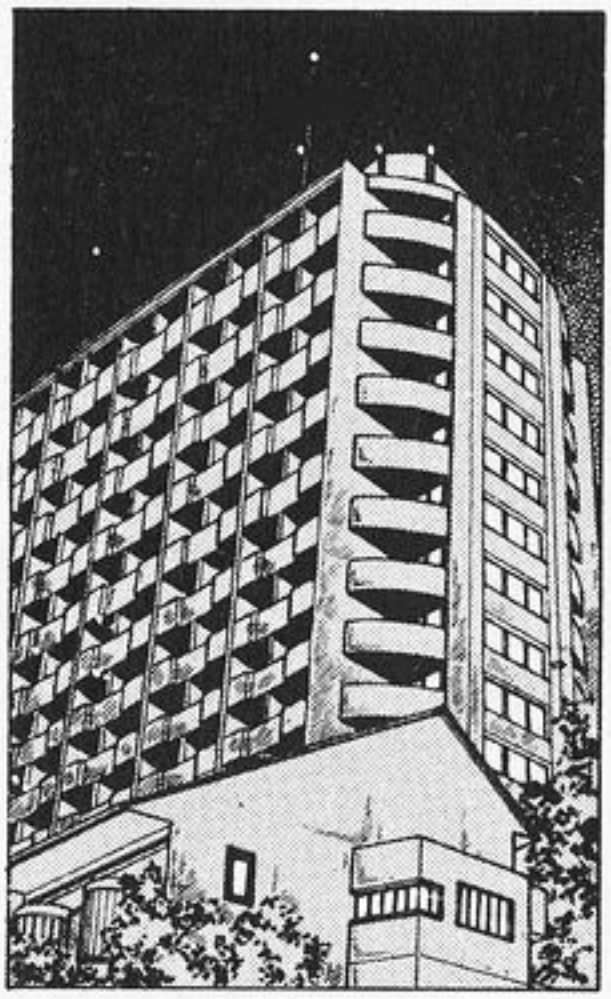

HEARING THAT IT'S FROM YAMAOKA MAKES IT EVEN MORE TANTALIZING!
OH, ISN'T THAT LOVELY? DELICIOUS THINGS ARE MEANT TO BE SHARED WITH EVERYONE!


ONE JAR JUST WON'T CUT IT! YOU'VE GOT TO SNAG ME TWO!
YOU GREEDY LITTLE THING!

I'LL MAKE SURE TO SNAG SOME FROM ARAKAWA'S MOTHER AGAIN.
DON'T CRY SO MUCH.

I RECEIVED A BOTTLE OF WILD GRAPE JUICE!

HOW WONDERFUL, YAMAOKA-SAN!



IT'S SIMPLY DIVINE WHEN MIXED WITH SPARKLING WATER!

OH, I'M SO GLAD TO HEAR THEY ENJOYED IT! THAT MAKES ME HAPPY TOO!

IT WAS QUITE A COMMOTION! THEY WERE IN AN UPROAR OVER SOMEONE DRINKING THE PRECIOUS JUICE OF THE WILD GRAPES!

10

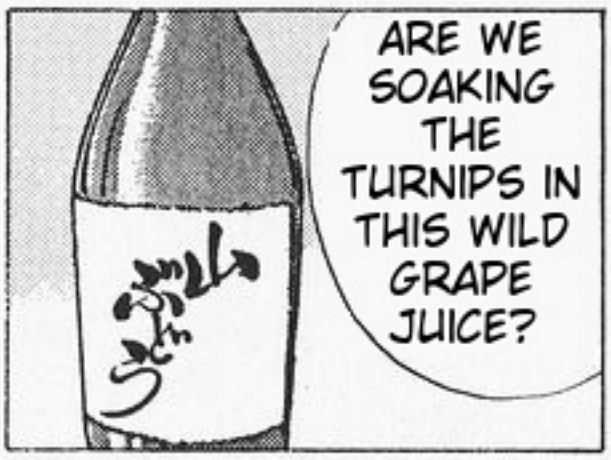
YES, WE ALSO PICKLE TURNIPS WITH IT, YOU KNOW!

TURNIPS?! SERIOUSLY?!

IN IWATE, WE EVEN USE WILD GRAPE JUICE IN OUR COOKING.

REALLY? IN COOKING, YOU SAY?

ALL THE DISHES TODAY WERE LOVINGLY BROUGHT BY MY MOTHER FROM IWATE!


ARE WE SOAKING THE TURNIPS IN THIS WILD GRAPE JUICE?

AH, I'M SO SORRY I FORGOT TO BRING THE INGREDIENTS TODAY...
ALRIGHT.

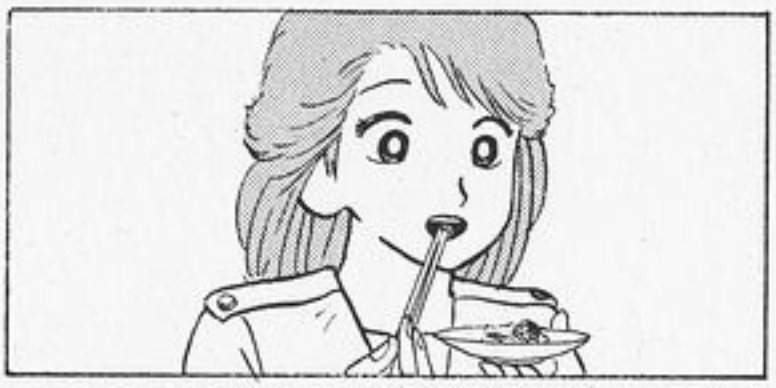
I'VE NEVER SEEN DISHES LIKE THESE BEFORE...

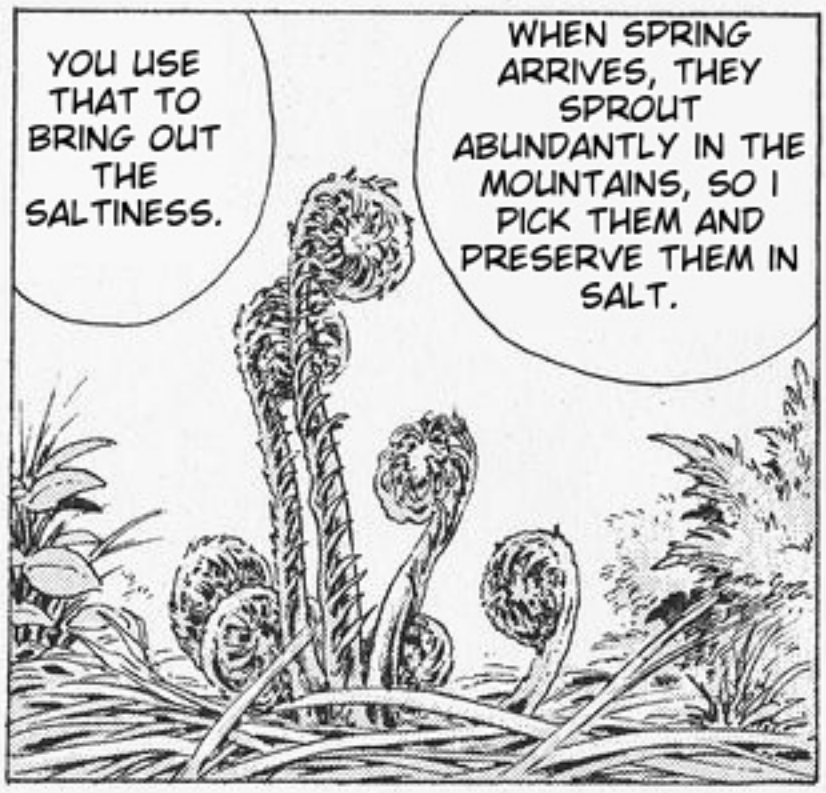
I HAVEN'T HAD MY MOM'S COOKING IN AGES!
IT'S ALL FORAGED FROM THE MOUNTAINS, SO I HOPE IT TICKLES EVERYONE'S TASTE BUDS.

THAT'S KOGOMI, INDEED!

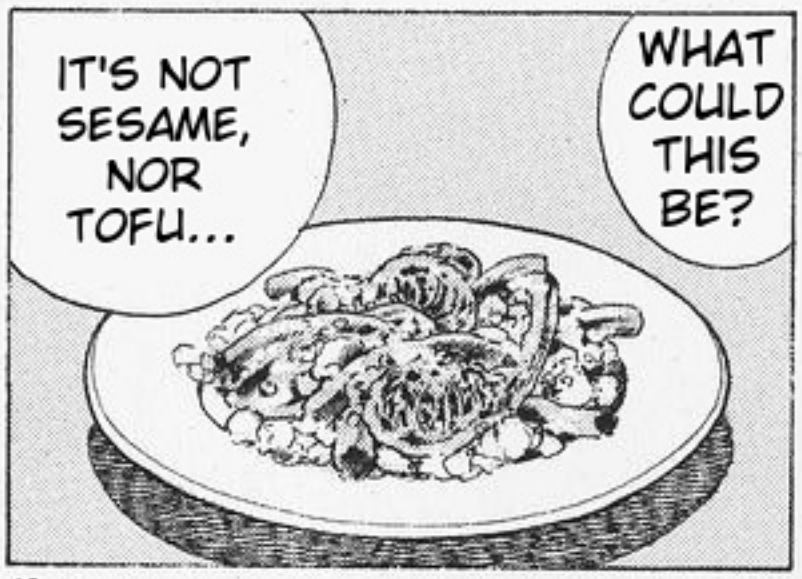
WELL, LOOK AT THAT, IT'S KOGOMI!

CONSIDERING THAT, THE VIBRANT GREEN IS QUITE STRIKING...
OH, IS THIS FERN SHOOTS?




YOU USE THAT TO BRING OUT THE SALTINESS.
WHEN SPRING ARRIVES, THEY SPROUT ABUNDANTLY IN THE MOUNTAINS, SO I PICK THEM AND PRESERVE THEM IN SALT.

WOW... IT'S SWEET WITH JUST A HINT OF BITTERNESS!


IT'S NOT SESAME, NOR TOFU...
WHAT COULD THIS BE?

AND WHAT'S MIXED IN WITH THE FERN SHOOTS IS JUST...
I CAN'T BELIEVE IT HAS SUCH A VIBRANT TASTE DESPITE BEING SALTED!

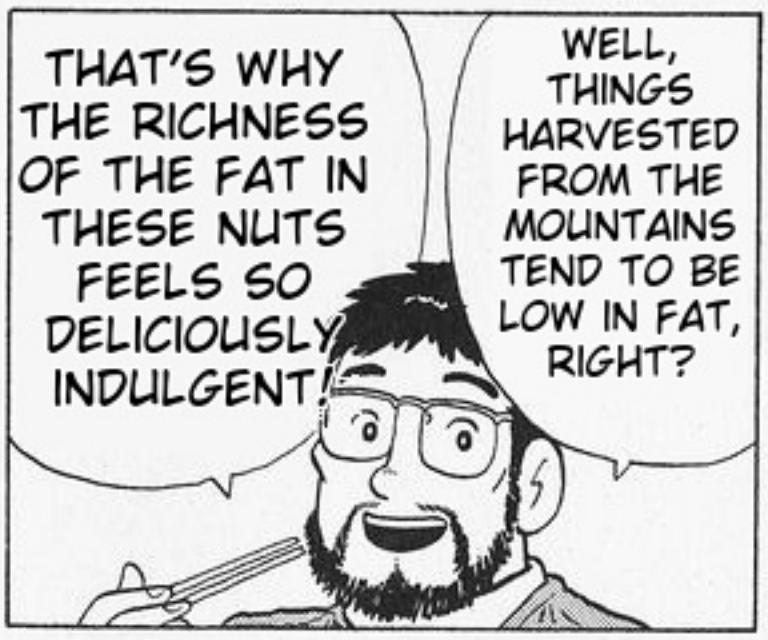
12

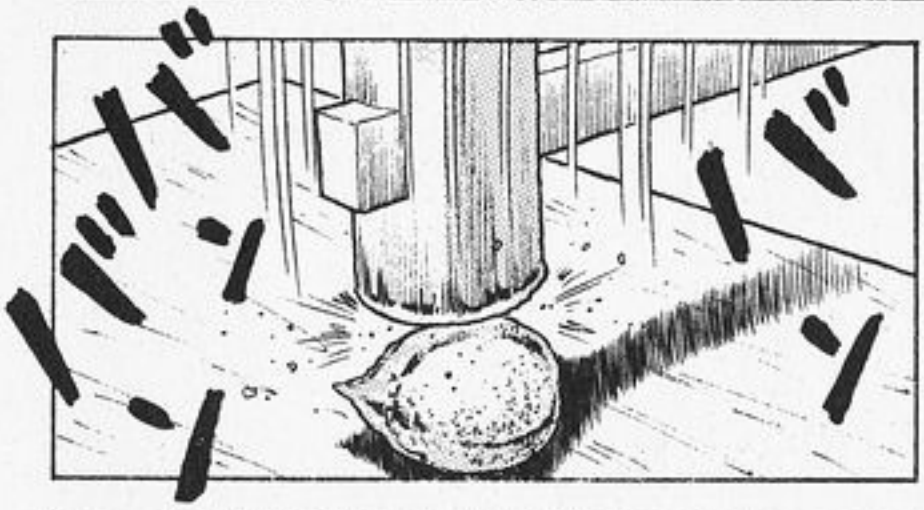
HMM, I NEVER WOULD HAVE THOUGHT OF USING WALNUTS LIKE THIS.
OH, HOW DELICIOUS! IT'S RICH YET HAS THIS LIGHT, AIRY FLAVOR!

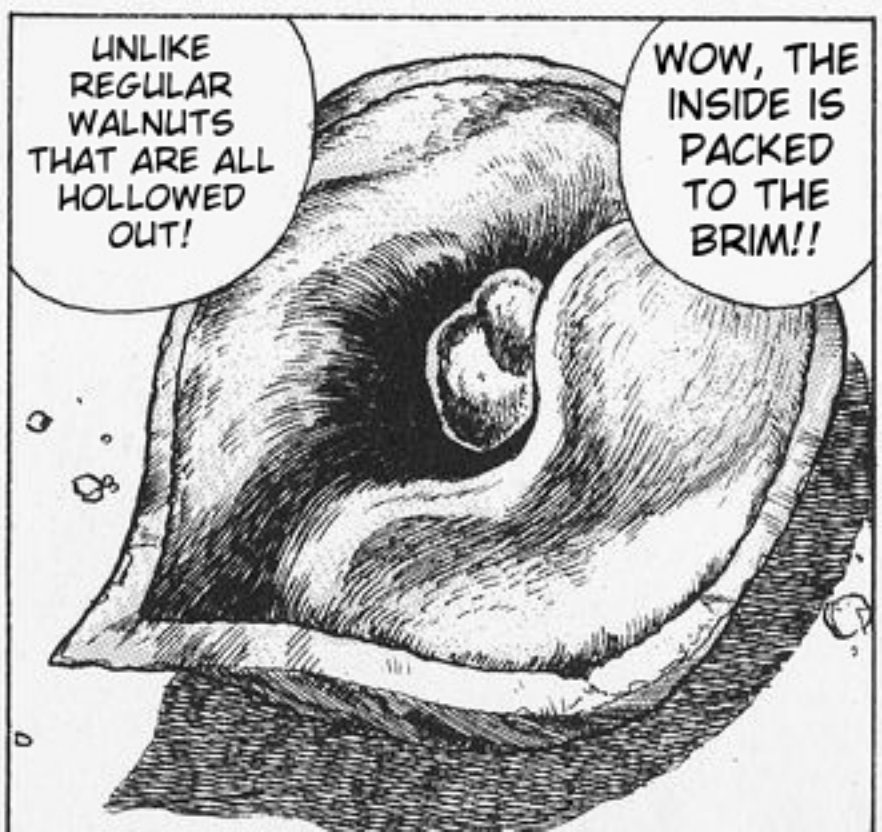
IT'S WALNUTS!

YES, I'VE FINELY GROUND THE WALNUTS IN A MORTAR, AND THAT'S WHAT I'VE USED TO MIX IT ALL TOGETHER!
WALNUTS!

DELICIOUSNESS UNLEASHED, VOLUME 16!







IS SOMETHING WRONG WITH YOUR HEALTH?

YAMAOKA-SAN...?

WHAT'S WITH THAT BLANK STARE...?

...YAMAOKA-SAN?

I DID IT...!

MOUNTAIN GRAPES AND WALNUTS...

THAT'S IT!

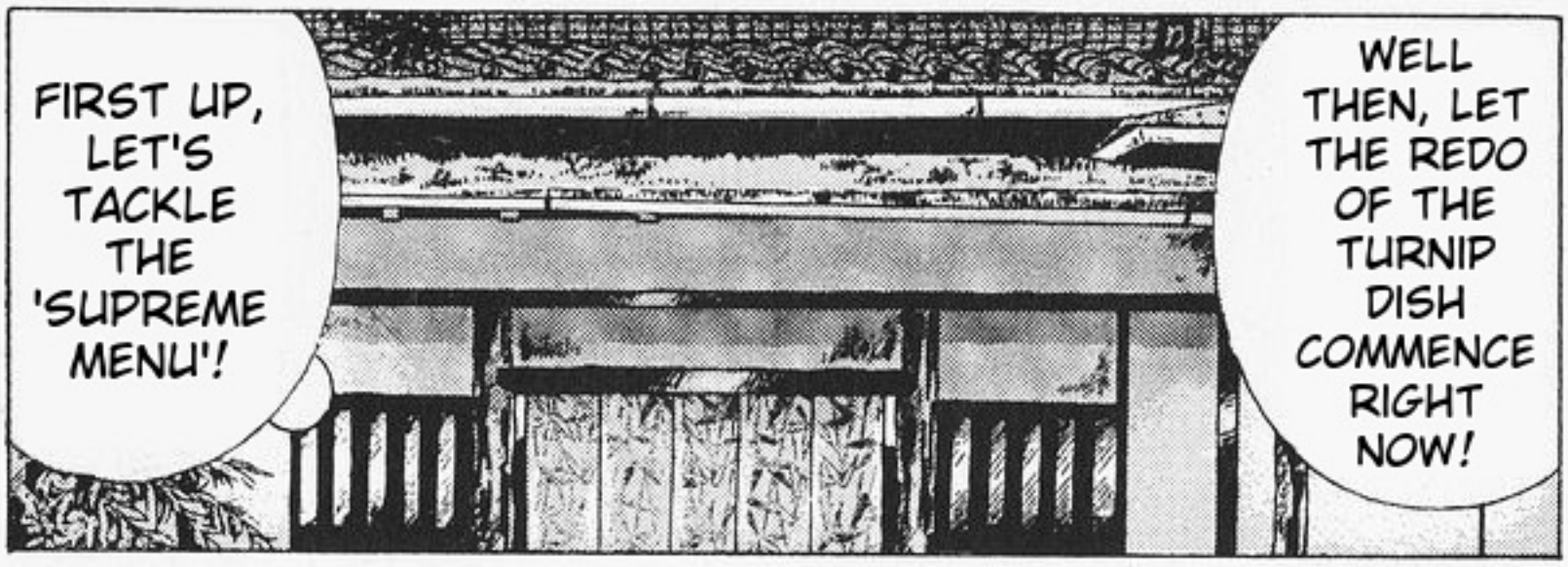
HEY, HEY! DON'T YOU DARE PROPOSE TO MY MOM!

HUH?

YOU SAVED ME!!

THANK YOU SO MUCH!!

AAAAAAAAAAAAAAAH!


FIRST UP, LET'S TACKLE THE 'SUPREME MENU'!
WELL THEN, LET THE REDO OF THE TURNIP DISH COMMENCE RIGHT NOW!

15

WHY DID WE HAVE TO START OVER IN THE FIRST PLACE...?
BUT STILL... I CAN'T SHAKE THE FEELING THAT NOTHING'S REALLY CHANGED SINCE LAST TIME...

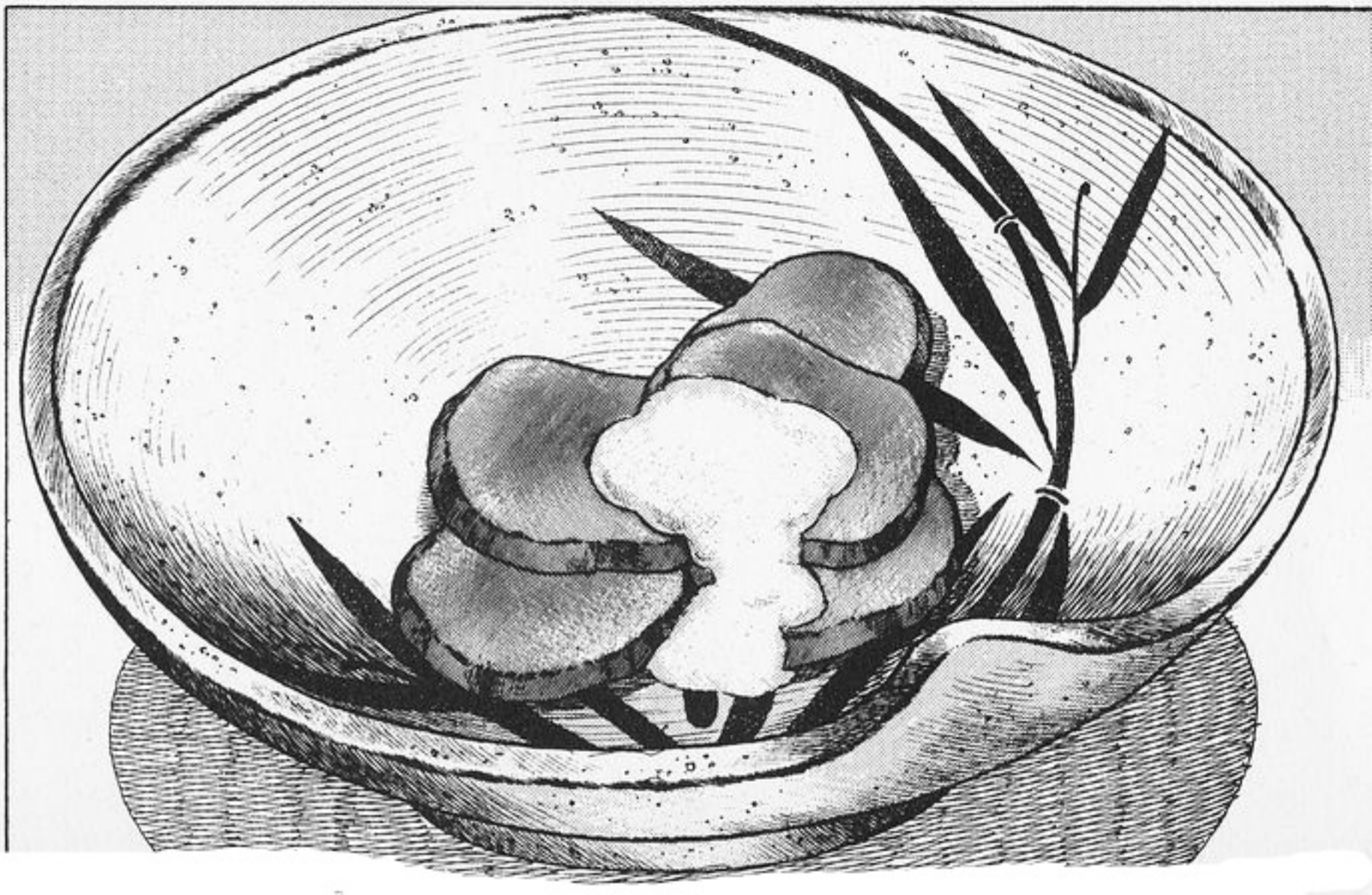
.....

IT'S EXQUISITE, TRULY MARVELOUS.
INDEED, THE TURNIP STUFFED WITH MUSHROOM PASTE IS TRULY SOMETHING EXCEPTIONAL.

I'D LIKE TO ORDER THE 'ULTIMATE MENU' CABBAGE DISH FROM THE EAST-WEST NEWSPAPER, PLEASE!
NOW, LET'S MOVE ON TO THE NEXT ITEM,

ARE YOU SURE ABOUT THIS?!

OH DEAR... I FEEL LIKE I'M JUST A GHOST WANDERING THE EARTH...



DID YOU REALLY SOAK THE TURNIP IN PLUM VINEGAR?

HMM...

THE THIN SLICES OF TURNIP ARE DYED A DEEP, RICH PURPLE.

OH? WHAT DO WE HAVE HERE...?

WHAT'S THAT SITTING ON TOP OF THE TURNIP...?

カプ

TO SOAK A TURNIP IN PLUM VINEGAR IS JUST PLAIN FOOLISHNESS...

SHIROU, HAVE YOU LOST YOUR MIND?!

IT'S SWEET, WITH JUST A HINT OF TARTNESS...

WHOA, WHAT IS THIS?!?

WHOA!! WHAT IN THE WORLD IS THIS?!

IT'S NOT PLUM VINEGAR! IT HAS A SWEET, DELIGHTFUL FRAGRANCE!!

AND WHAT'S THIS PASTE-LIKE SUBSTANCE RESTING ON IT?!?

HMPH!!

I LIGHTLY MASSAGED THE TURNIPS WITH SALT, THEN SOAKED THEM IN WILD GRAPE JUICE.

18

SPRINKLING CRUSHED WALNUT ON TOP FOR THAT EXTRA CRUNCH!

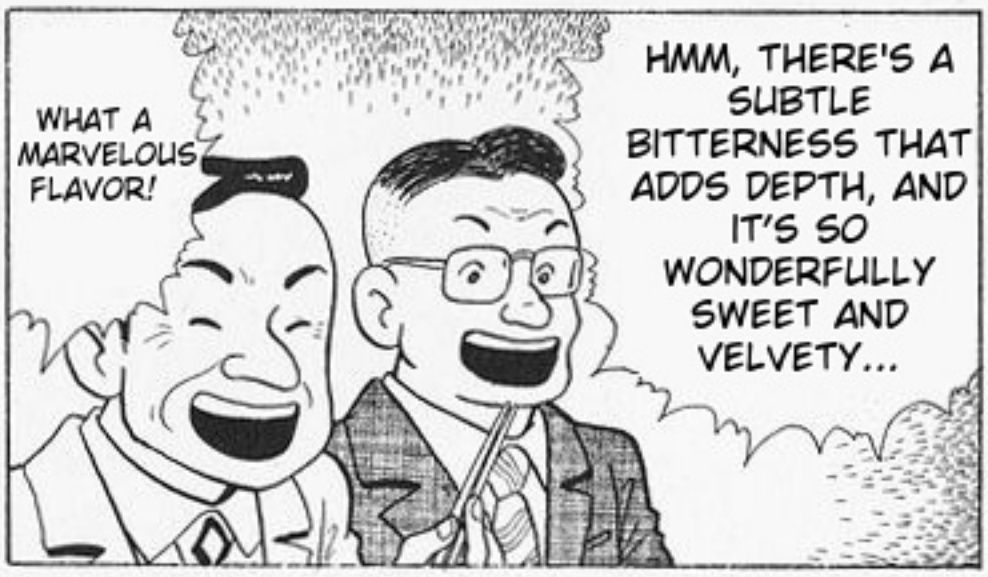
AND THEN, I SLICED THE TURNIPS THAT SOAKED UP THAT WILD GRAPE GOODNESS,

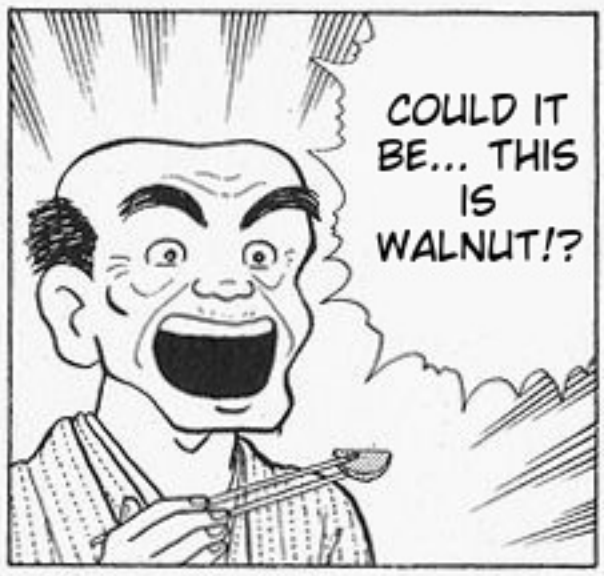
WILD GRAPE JUICE, YOU SAY!

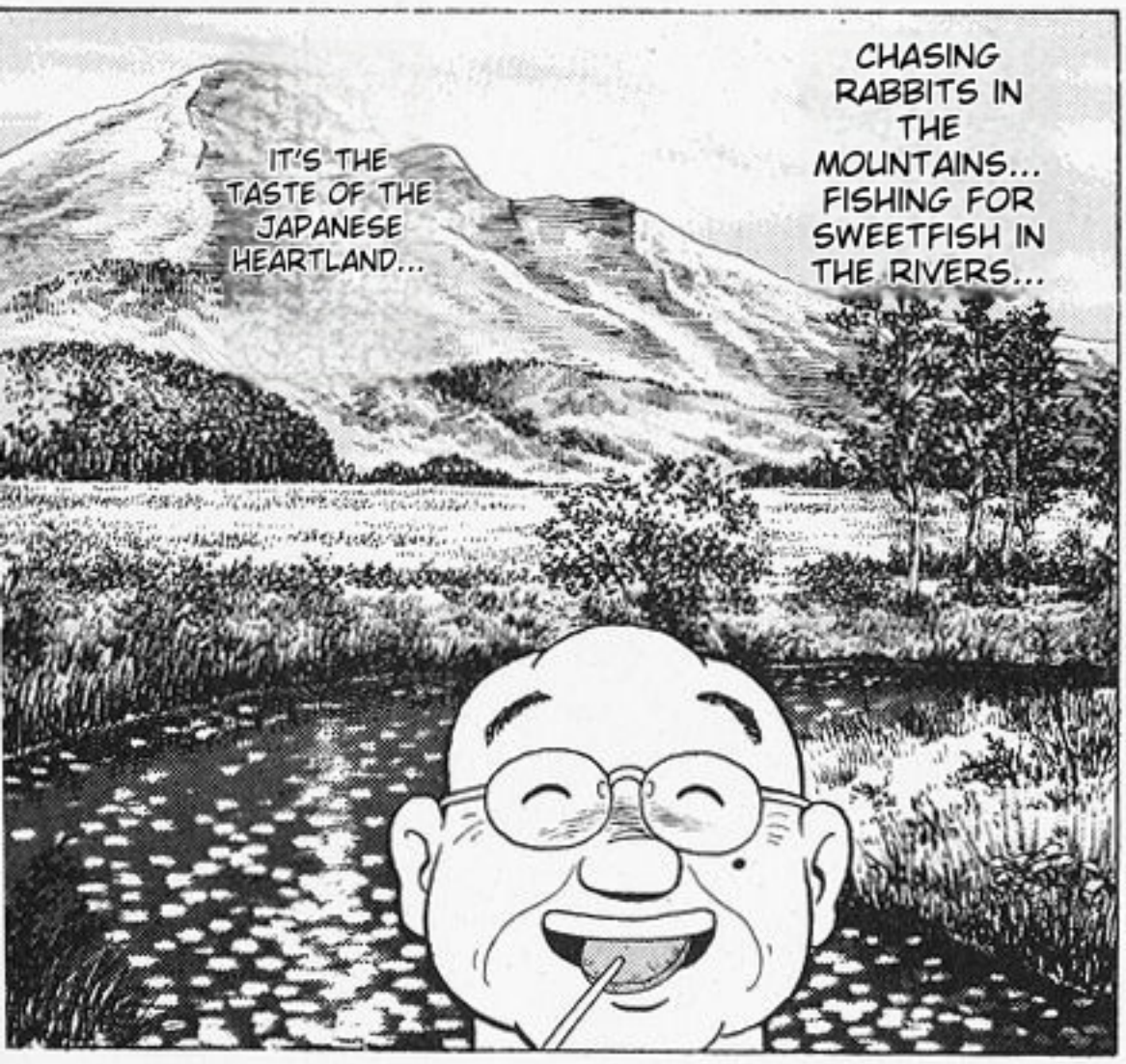
INDEED, IT'S NOT JUST ANY GRAPE, IT'S THE WILD VARIETY!

AH, THIS FRAGRANCE, THIS SWEETNESS,

DELICIOUSNESS UNLEASHED, VOLUME 16!







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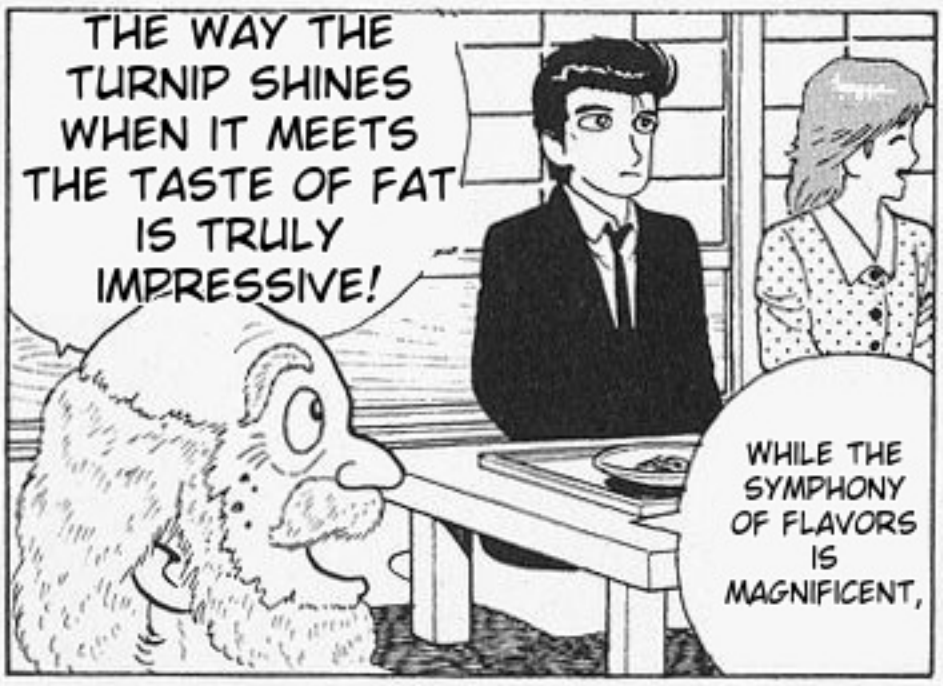


OH WOW!

HOORAY!

WE ARE ONCE AGAIN REMINDED OF THE VIVIDNESS AND BEAUTY OF JAPAN'S LANDSCAPES, AND IT'S WITH GREAT JOY THAT WE DECLARE THE 'ULTIMATE DISH' FEATURING THE TURNIP AS THE WINNER!

AS JUDGES,

WE SHALL CALL THIS A DRAW, ONE-ON-ONE.

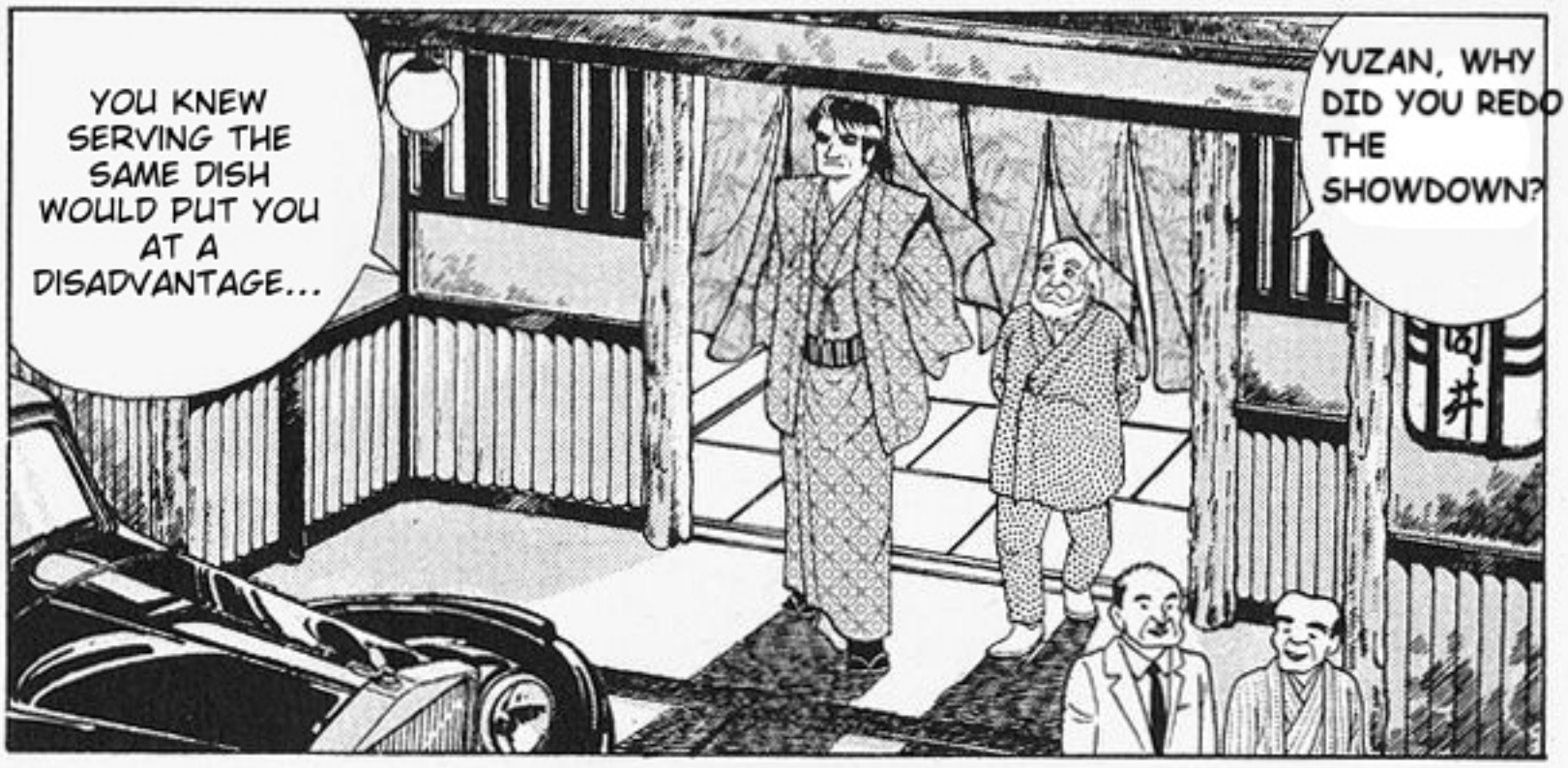
NOW, LET'S DELVE INTO THIS SHOWDOWN CENTERED ON CABBAGE AND TURNIPS,

WHAT?! NO WAY!

YAMAOKA-SAN...

HMPH... CATERING TO THE SENTIMENTAL TASTES OF THE JUDGES, ARE WE?

20


YOU KNEW SERVING THE SAME DISH WOULD PUT YOU AT A DISADVANTAGE...
YUZAN, WHY DID YOU REDO THE SHOWDOWN?
YOU COULD HAVE PULLED IT OFF!
WHY DIDN'T YOU SERVE A DIFFERENT DISH?!

21

MR. YAMAOKA, YOU OWE YOUR RESCUE TO ARAKAWA'S MOTHER.

JUST A SMALL TOKEN OF MY APPRECIATION.

MY, MY, SUCH BEAUTIFUL FLOWERS, AND SO MANY OF THEM!

OH, HOW DELIGHTFUL...

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I TRULY CANNOT EXPRESS MY GRATITUDE ENOUGH!

THANKS TO YOU, WE MANAGED TO BEAT TEITO NEWSPAPER!

22

TABATA! YOU SHOULD REALLY RECONSIDER MARRYING A MAMA'S BOY LIKE HIM!!

WHA...?

MR. YAMAOKA, THIS IS MY MOTHER, YOU KNOW!!

SUCH A JERK!

第6話　飯の友

HOW ABOUT SOME SUSHI?

カリフォルニア米を食べる会

CALIFORNIA RICE PAIRS WONDERFULLY WITH CURRY!

HERE'S SOME MASEGO RICE FOR YOU!

2

HOW ABOUT SOME FRIED RICE?

HAH!

WHAT AN INCREDIBLE ENERGY!

REALLY BUSTING ITS CHOPS TO SELL RICE IN JAPAN.

TO REDUCE THE TRADE DEFICIT, THE U.S. GOVERNMENT IS...

DELICIOUS!

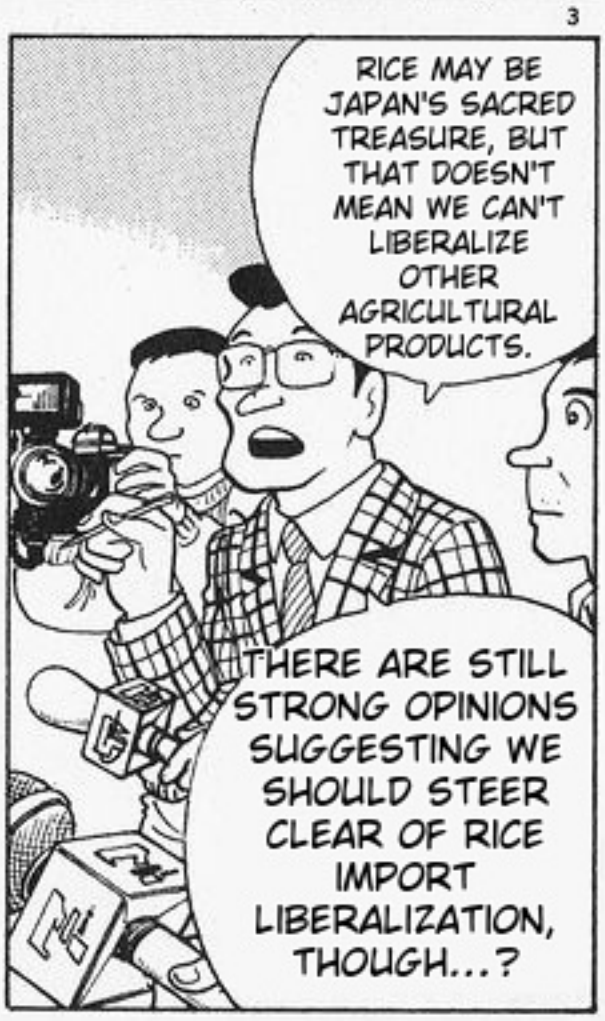
DEPUTY DIRECTOR!
THANK YOU VERY MUCH!
WE'RE NOT HERE TO GAWK AT THE GIRLS, YOU KNOW.

WELL... WE NEED TO THINK THIS THROUGH FROM VARIOUS ANGLES.

DEPUTY PRIME MINISTER KAKUMARU, IS THE LIBERALIZATION OF RICE IMPORTS OFFICIALLY SETTLED?

3

IT SEEMS THAT ECONOMIC COMMENTATOR PROFESSOR OSAKI HERE HAS SOME THOUGHTS ON THAT MATTER.


RICE MAY BE JAPAN'S SACRED TREASURE, BUT THAT DOESN'T MEAN WE CAN'T LIBERALIZE OTHER AGRICULTURAL PRODUCTS.
THERE ARE STILL STRONG OPINIONS SUGGESTING WE SHOULD STEER CLEAR OF RICE IMPORT LIBERALIZATION, THOUGH...?

RICE SHOULD BE VIEWED AS JUST ANOTHER INDUSTRIAL PRODUCT.
THE NOTION THAT RICE IS A SACRED DOMAIN OF JAPANESE AGRICULTURE IS NOTHING MORE THAN SENTIMENTALITY.

ECONOMIC PRINCIPLES?

WE'RE LIVING IN AN ERA OF INTERNATIONAL DIVISION OF LABOR!

THIS DOESN'T MAKE SENSE FROM A STANDPOINT OF ECONOMIC PRINCIPLES.

YET, WHILE WE EAGERLY IMPORT ALL SORTS OF GOODS, WE STUBBORNLY SHUN DELICIOUS, AFFORDABLE FOREIGN RICE, FORCING CITIZENS TO PAY PREMIUM PRICES FOR DOMESTIC CROPS.

ECONOMIC EFFICIENCY, YOU SAY?!

THAT'S THE ECONOMICALLY SOUND PERSPECTIVE!

JAPAN SHOULD FOCUS ITS PROWESS ON INDUSTRY AND LEAVE AGRICULTURE TO COUNTRIES LIKE AMERICA AND AUSTRALIA THAT CAN PRODUCE FOOD MORE EFFICIENTLY AND CHEAPLY.

4

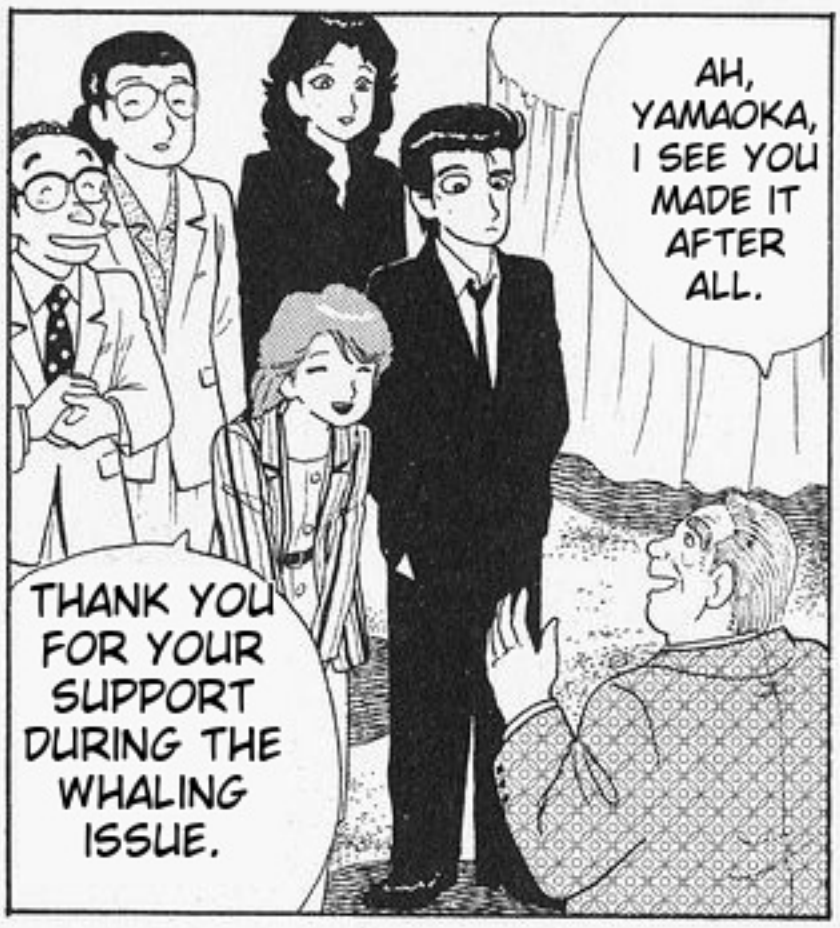
JAPANESE CARS HAVE BEEN GRABBING A HEFTY SHARE OF THE AMERICAN MARKET, YOU KNOW!

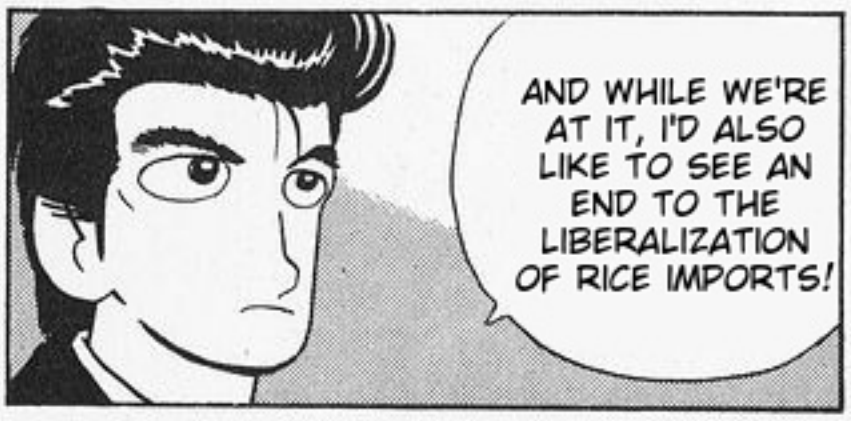
INDEED! CARS WERE ONCE MORE THAN JUST A PRODUCT FOR AMERICANS; THEY WERE A SYMBOL OF PRIDE!

THESE DAYS, FOREIGN NATIONS MUST BE SHAKING THEIR HEADS.

TRUE, THE JAPANESE HAVE A DEEP EMOTIONAL ATTACHMENT TO RICE, SO THEY SAY WE CAN'T LIBERALIZE IMPORTS, BUT...

DELICIOUS!





*TL NOTE: OH GOD, NOT THIS AGAIN...

EVEN IF I DON'T UNDERSTAND ECONOMICS, I CERTAINLY KNOW WHAT GOOD RICE TASTES LIKE!

THIS IS WHY AMATEURS WHO DON'T GRASP THE ECONOMIC SYSTEM ARE SUCH A PAIN!

ECONOMIC EFFICIENCY, YOU SAY?!

IF YOU START TALKING ABOUT LUXURY, THE LIST IS ENDLESS!

WHAT ARE YOU SAYING? CALIFORNIA RICE CAN DEFINITELY HOLD ITS OWN AGAINST THE FLAVOR OF JAPANESE RICE!

WELL, WELL.....

WITHOUT CONSIDERING ECONOMIC EFFICIENCY, NOTHING CAN GET OFF THE GROUND!

EVEN JAPANESE RICE COMES IN SO MANY VARIETIES!

6

ARGUING WITH AN ECONOMIC EXPERT LIKE OSAKI TORU?

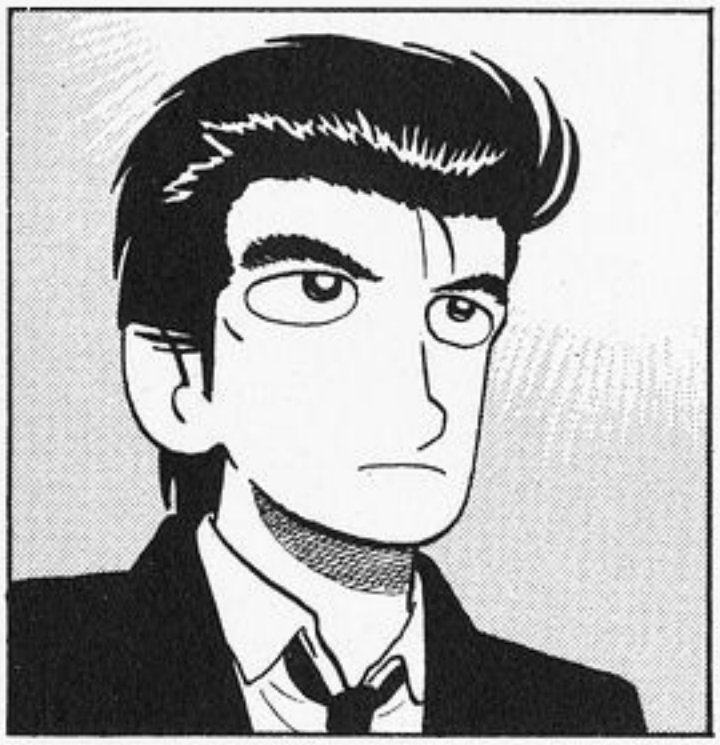
YAMAOKA, YOU'RE BEING RIDICULOUS!

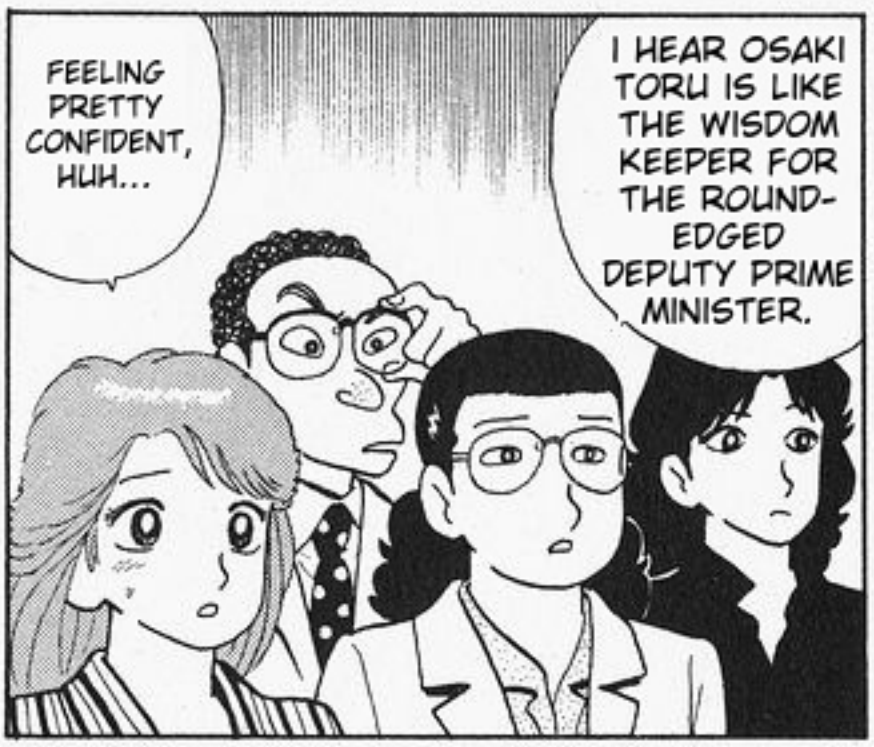
?

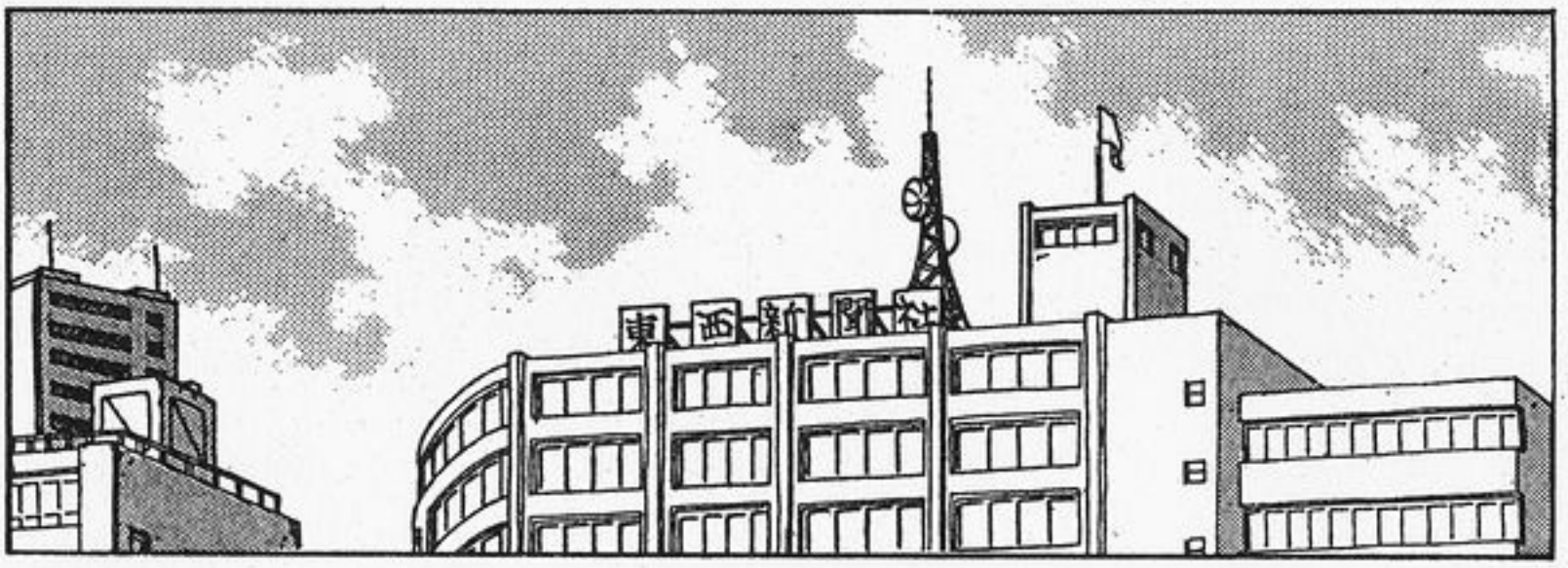
WITH PLEASURE!

HEY, YAMAOKA, HOW ABOUT TREATING ME TO SOMETHING DELICIOUS SOON?

DELICIOUS!




FEELING PRETTY CONFIDENT, HUH...
I HEAR OSAKI TORU IS LIKE THE WISDOM KEEPER FOR THE ROUND-EDGED DEPUTY PRIME MINISTER.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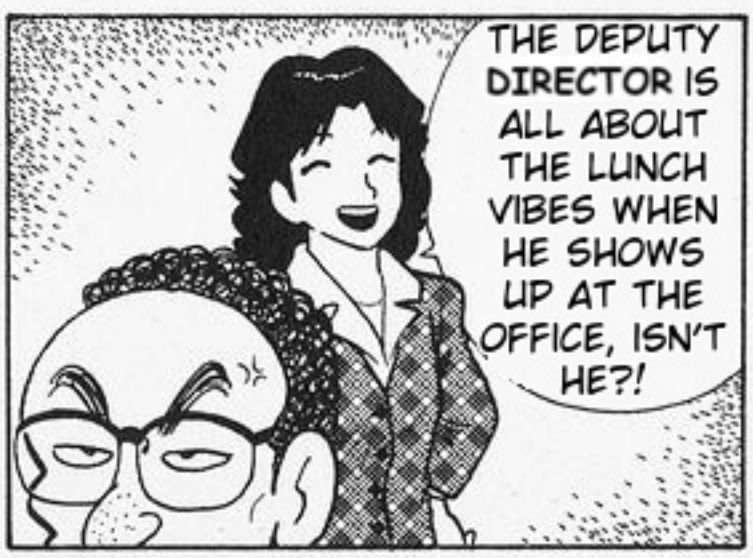
OH BOY, YOU REALLY COME ALIVE WHEN IT'S LUNCHTIME, DON'T YOU?


THE DEPUTY DIRECTOR IS ALL ABOUT THE LUNCH VIBES WHEN HE SHOWS UP AT THE OFFICE, ISN'T HE?!

ALRIGHT EVERYONE, LET'S DIG IN AND ENJOY A HEARTY LUNCH TODAY!
LET'S GET TO IT, LET'S GET TO IT! IT'S THE MOMENT OF BLISS AND JOY FOR US SALARYMEN!

HOW ANNOYING -! IT'S ALREADY TOO LATE!

THE MIRROR OF A SUPERIOR!

WOW! THANKS!

I WON'T TAKE ALONG THESE FOOLISH SUBORDINATES!!

HEH HEH HEH. LET'S GO GRAB SOME LUNCH; I'LL TREAT YOU TO ANYTHING.

MY STUDENT DAYS WERE ANYTHING BUT BRIGHT AND CHEERFUL...

SEEING A PART-TIME STUDENT LIKE YOU BRINGS BACK MEMORIES OF MY OWN SCHOOL DAYS.

NO MONEY, CAN'T GET A DATE WITH THE LADIES... MUST'VE BEEN A DRAG.

WELL, THAT'S ONLY TO BE EXPECTED,

8

WHOA! WHAT A LUXURIOUS TREAT!!

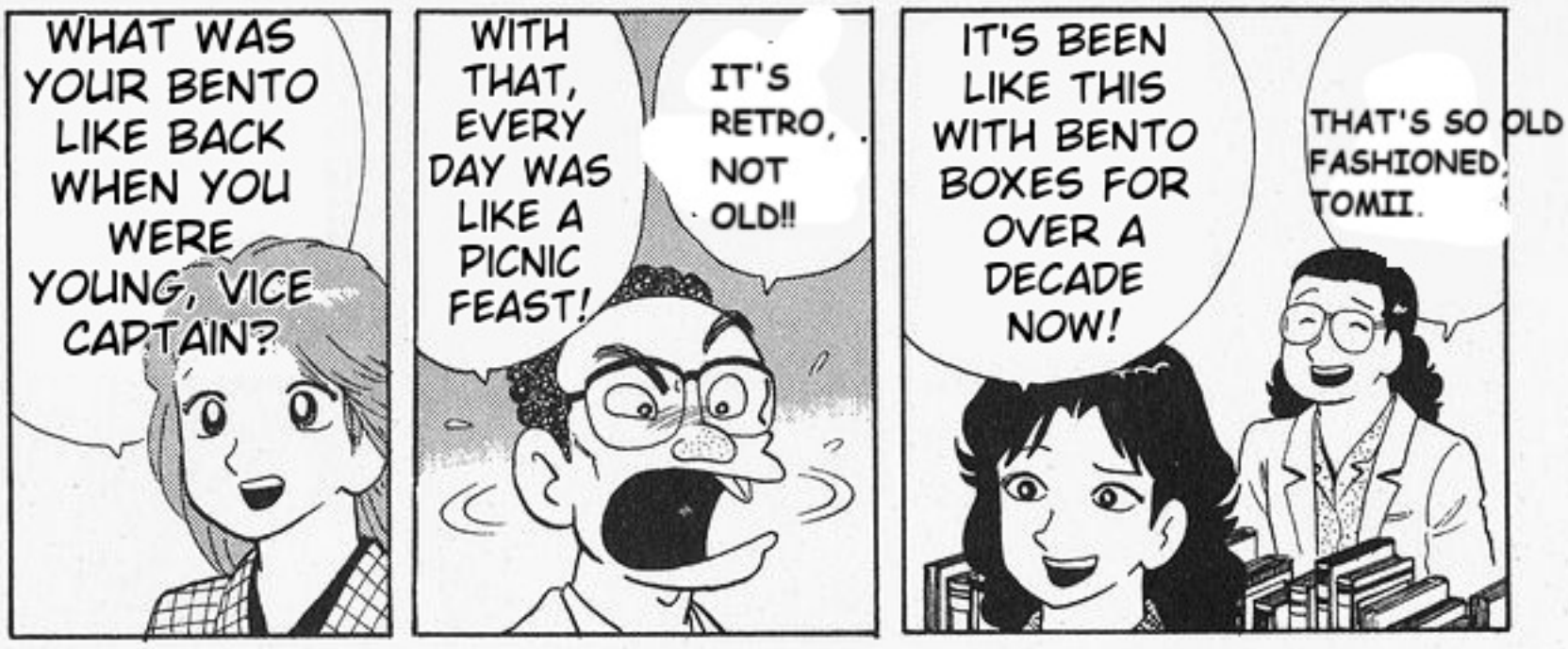
YES, IT'S A THERMAL JAR, SO YOU CAN ENJOY YOUR RICE AND SIDE DISHES WHILE THEY'RE STILL WARM.

SORRY, BUT I BROUGHT MY OWN BENTO WITH ME.

WHAT'S THAT? IS THAT A BENTO?!

HM?...

DELICIOUS!


WHAT WAS YOUR BENTO LIKE BACK WHEN YOU WERE YOUNG, VICE CAPTAIN?
WITH THAT, EVERY DAY WAS LIKE A PICNIC FEAST!
IT'S RETRO, NOT OLD!!
IT'S BEEN LIKE THIS WITH BENTO BOXES FOR OVER A DECADE NOW!
THAT'S SO OLD FASHIONED, TOMII.
'DOKABEN,' SUCH A NOSTALGIC NAME...
'DOKABEN' INDEED!
I WOULD CRAM THE RICE TIGHTLY INTO AN ALUMINUM BENTO BOX!
IT WAS GREAT!
IF YOU PACK THE RICE TOO LOOSELY, YOU'LL END UP WITH GAPS!
I PLAYED RUGBY, SO I USED TO CARRY TWO OF THOSE MASSIVE 'DOKABEN' BOXES!
THOSE 'DOKABEN' BOXES WERE GIGANTIC— ALMOST 10 CM DEEP!
9
BUT THINKING BACK, WE USED TO EAT A LOT MORE RICE IN THE OLD DAYS...
HMM, WITH THAT WHITE, SALT-CRUSTED SALMON.
I DIDN'T HAVE THAT MANY SIDE DISHES— JUST A SLICE OF SALTED SALMON AND SOME PICKLES!
THOUGH HONESTLY,

SPEAKING OF WHICH, I TOTALLY MISS THAT EXHILARATING FEELING OF GULPING DOWN RICE...

UNLIKE NOW, WE HAD FEWER SIDE DISHES BACK THEN.

BACK IN THE DAY, IT WASN'T UNCOMMON TO SEE SOMEONE CHOW DOWN THREE OR FOUR BOWLS IN ONE SITTING.

OH WOW! THAT'S A DELIGHTFUL CHOICE!

AND ADD SOME PICKLED CUCUMBERS FOR ANOTHER!

WITH JUST ONE SALTY DRIED SARDINE, I COULD TACKLE A WHOLE BOWL OF RICE.

I ADORE KINZANJI MISO! I COULD EASILY POLISH OFF THREE BOWLS WITHOUT BREAKING A SWEAT.

DON'T FORGET THE SALTED FISH, OKAY?

I COULD EASILY FINISH TWO BOWLS WITH JUST FURIKAKE.

I'M A BIG FAN OF FURIKAKE, YOU KNOW.

FOR ME, IT'S PICKLED GINGER IN PLUM VINEGAR -I'D DEVOUR IT BY THE BOWLFUL!

10

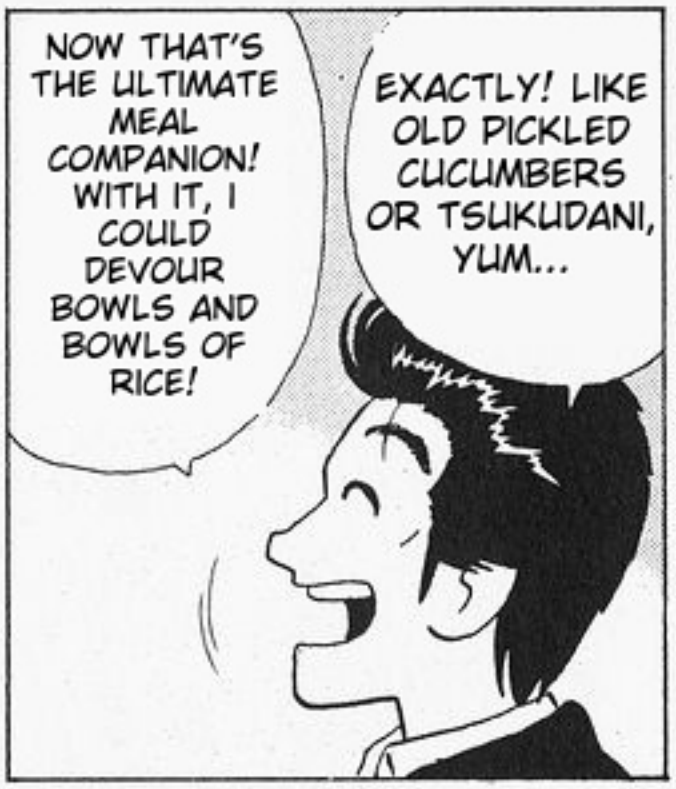
BREAD'S ALRIGHT, BUT NOTHING BEATS A BOWL OF RICE!

WELL, OF COURSE! IT'S IN OUR BLOOD AS JAPANESE!

WOW, LOOK AT YOU ALL! DESPITE YOUR CHATTER, EVERYONE REALLY LOVES THEIR RICE, HUH?!

DELICIOUS!

THIS IS INTERESTING; EVERYONE HAS THEIR OWN UNIQUE MEAL COMPANION!


NOW THAT'S THE ULTIMATE MEAL COMPANION! WITH IT, I COULD DEVOUR BOWLS AND BOWLS OF RICE!
EXACTLY! LIKE OLD PICKLED CUCUMBERS OR TSUKUDANI, YUM...

LET'S GET IT ON!
WE SHOULD HAVE A CONTEST!

ALRIGHT, MY SPECIAL FURIKAKE IS GUARANTEED TO WIN!
THIS IS GOING TO BE FUN!
HEY! DON'T ACT ALL HIGH AND MIGHTY WHEN YOU'VE NEVER EVEN TASTED PICKLED RADISH!

THE 'MEAL COMPANION' BRAGGING SESSION!
BEHOLD THE CULTURE CLUB'S SIGNATURE EVENT: THE FOOD CONTEST!!

A BRAGGING SESSION FOR 'MEAL COMPANIONS'! HUH!!
OH, THAT'S THE SPIRIT! LET'S DO THIS!

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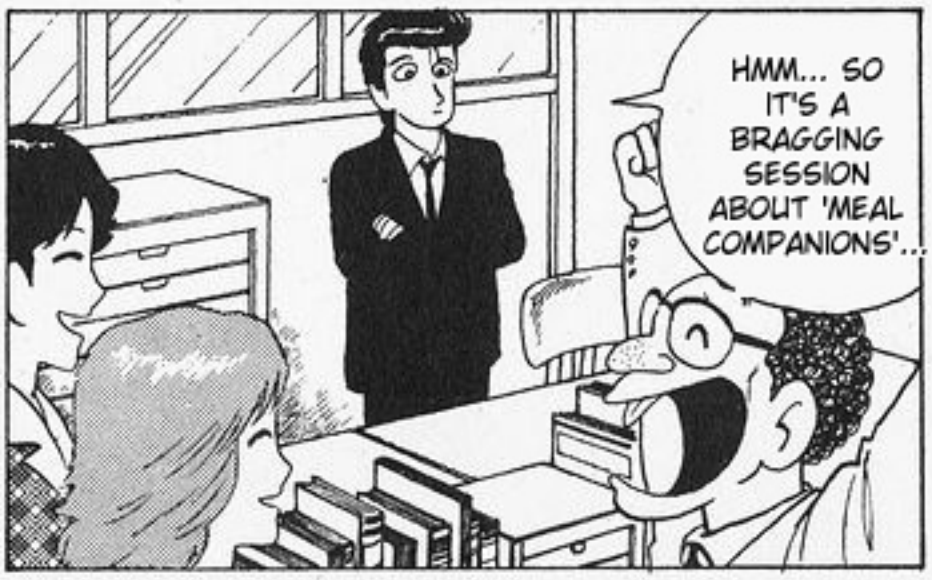
HMM... SO IT'S A BRAGGING SESSION ABOUT 'MEAL COMPANIONS'...

WHAT?! DEPUTY PRIME MINISTER KAKUMARU?!

YOU INVITED THE DEPUTY PRIME MINISTER TO COME TO OUR CONTEST?!

YAMAOKA!

WELCOMING HIM INTO SUCH A FILTHY DORM... WHAT ON EARTH ARE WE SUPPOSED TO DO..!

OH DEAR, THIS IS QUITE THE DILEMMA...

INVITING THE DEPUTY PRIME MINISTER TO SUCH A GATHERING? ABSOLUTELY OUTRAGEOUS!

THAT'S NOT 'OH THAT'!

OH, THAT...

YOU SCOUNDREL!

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YAMAOKA!

12

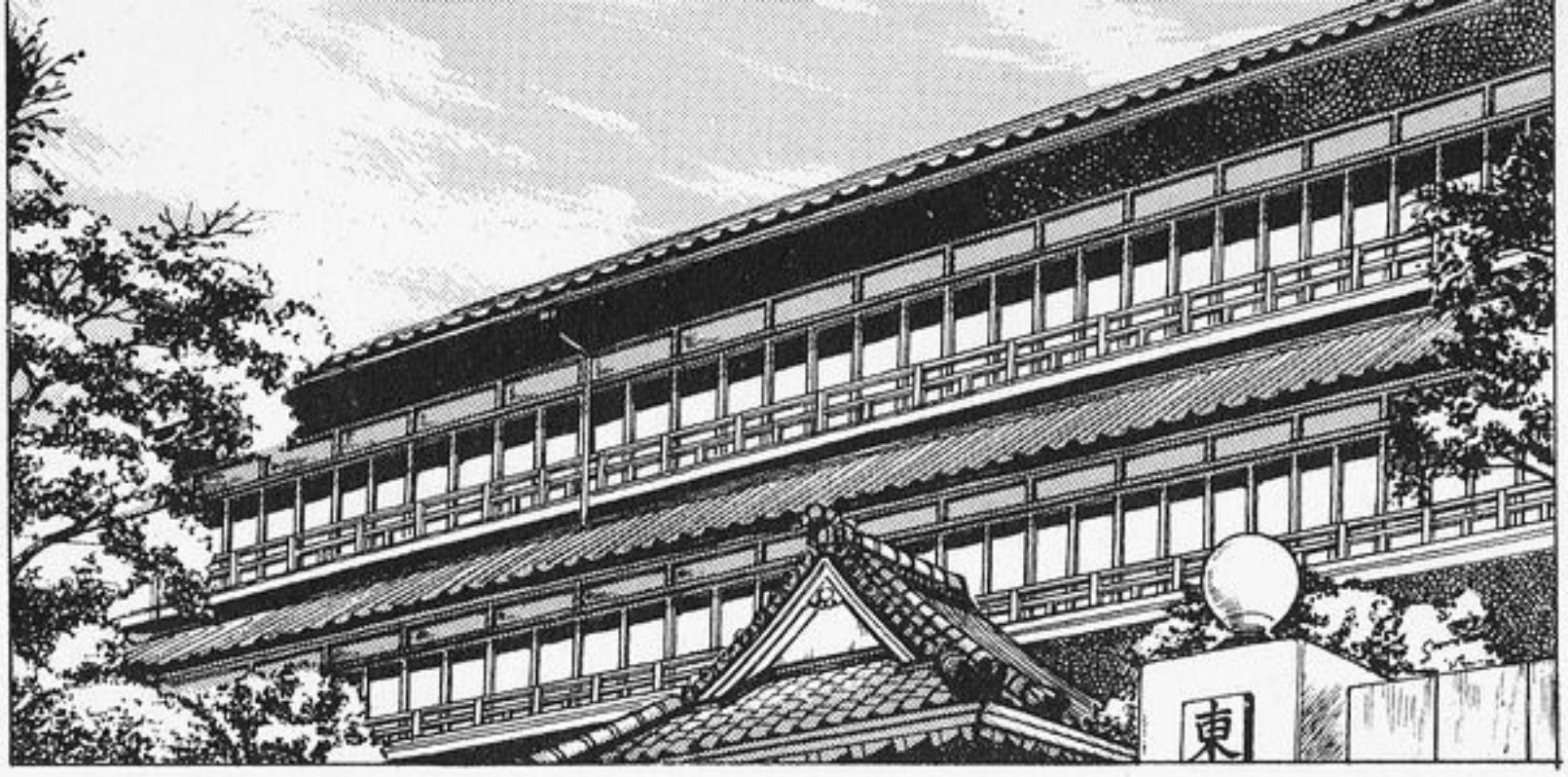
WHAT IF THERE'S A BLUNDER?

AH...

YET NOW, YOU'RE ALL FLUSTERED JUST BECAUSE THE DEPUTY PRIME MINISTER IS COMING!

HMPH, HOW PATHETIC... ALWAYS BOASTING ABOUT HOW THE PRESS DOESN'T BOW TO POWER!

W-WHAT?!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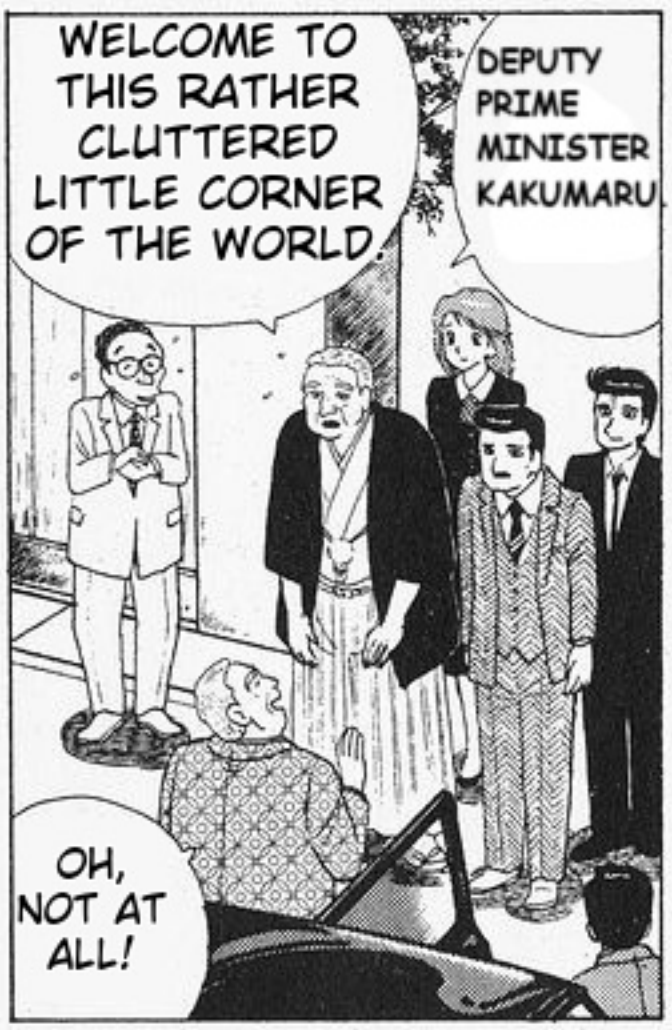
WELCOME TO THIS RATHER CLUTTERED LITTLE CORNER OF THE WORLD.
DEPUTY PRIME MINISTER KAKUMARU.
OH, NOT AT ALL!

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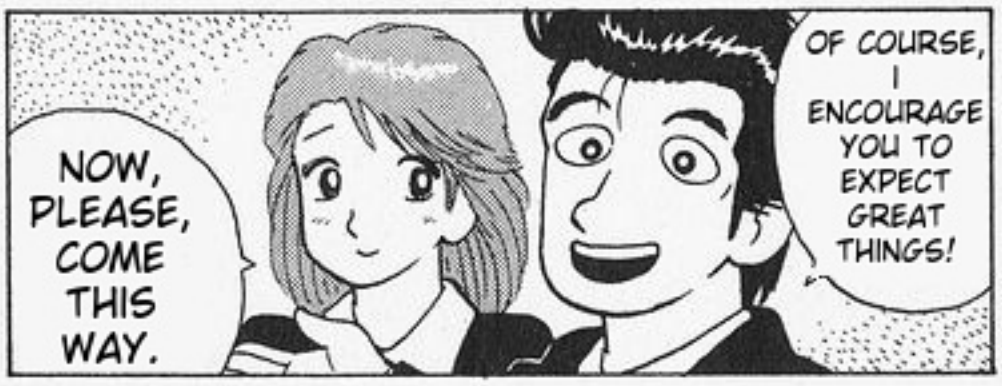
NO, NO, I'M ABSOLUTELY LOOKING FORWARD TO IT!
WELL, HAHA... IT'S REALLY NOTHING THAT GRAND...


NOW, PLEASE, COME THIS WAY.
OF COURSE, I ENCOURAGE YOU TO EXPECT GREAT THINGS!

WITH YAMAOKA-KUN SERVING UP DELICIOUS FOOD, I'D CRASH ANY PARTY!

I HEAR THE VICE PRIME MINISTER WAS QUITE THE JUDO ENTHUSIAST IN SCHOOL.

I USED TO GOBBLE DOWN FOUR OR FIVE BOWLS, ALL WITH THE MOST BASIC SIDE DISHES.

WAY TOO MUCH, I'M AFRAID.

WHOA, THIS IS FANTASTIC!!

I WAS SO CAUGHT UP IN JUDO THAT I COMPLETELY IGNORED MY STUDIES.

INDEED.

SO, YOU MUST HAVE EATEN QUITE A LOT BACK THEN, RIGHT?

14

NOW, NOW, LET'S SAVOR IT!

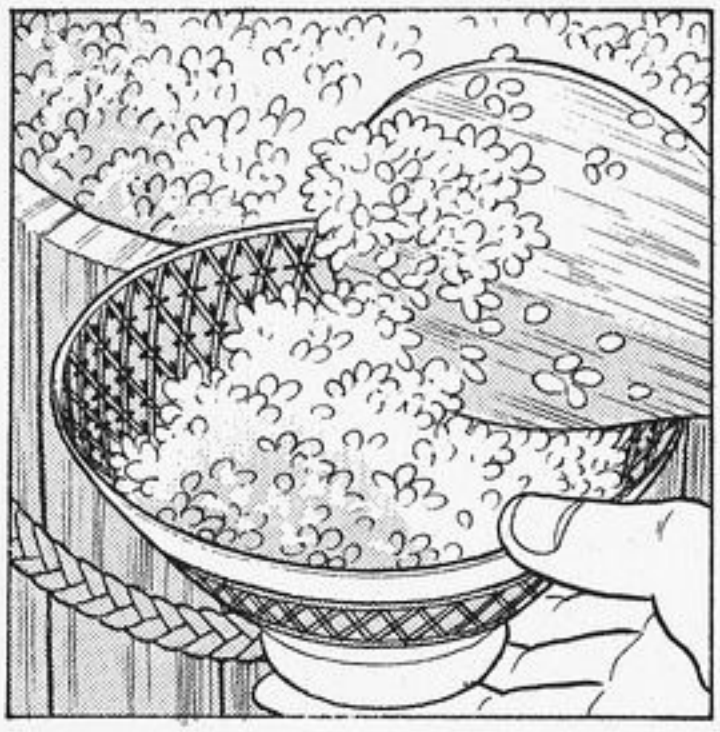
WELL THEN, LET'S GET STARTED!

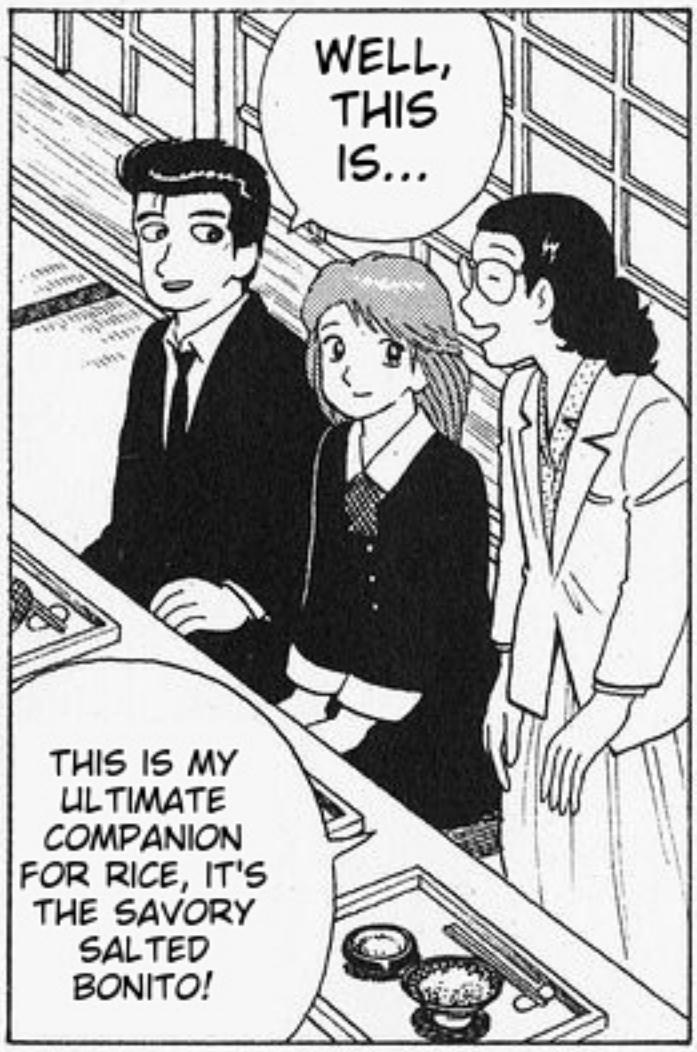
WHAT'S THIS? ...

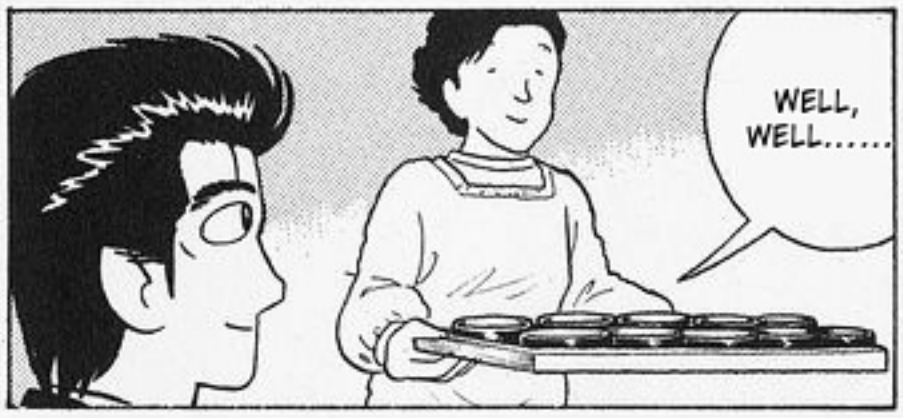
'PERFECT COMPANIONS FOR RICE'?

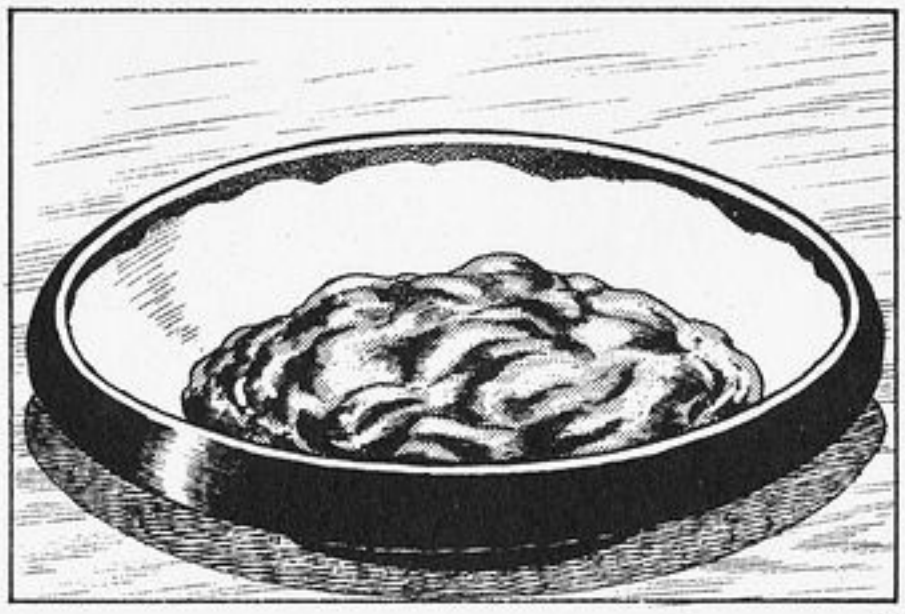
ACTUALLY, VICE PRIME MINISTER, TODAY'S THEME IS A SHOWCASE OF 'PERFECT COMPANIONS FOR RICE.'

DELICIOUS!









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THE PROTEIN IS COMPLETELY BROKEN DOWN, RELEASING ALL ITS SAVORY GOODNESS!

JUST IMAGINE THE EXPLOSION OF FLAVORS IN THIS DISH!

OH WOW, THIS IS FANTASTIC!

THIS INTENSE AROMA IS ABSOLUTELY ADDICTIVE!

A LITTLE DOLLOP ON RICE, WRAPPED IN ROASTED NORI, AND YOU COULD EASILY DEVOUR THREE BOWLS!

MY WIFE PICKLED THE PLUMS FROM OUR GARDEN. I MASHED THEM UP AND MIXED THEM WITH KATSUOBUSHI.

AH YES, THE CLASSIC PLUM KATSUOBUSHI!

16

SO, ARE WE GOING TO HAVE A CONTEST TO SEE WHO MAKES THE TASTIEST RICE?

HAHAHA, YAMAOKA-KUN, YOU'RE HILARIOUS!

ALRIGHT.

NOW THAT'S JUST BLASPHEMY! THAT'S BASICALLY PLUM NORI KATSUOBUSHI!

WE ALSO BLEND IN SOME ROASTED NORI WITH THE PLUM KATSUOBUSHI FOR A DELIGHTFUL TWIST!

WHAT ARE YOU SAYING? IT'S NOT THE SAME AT ALL!

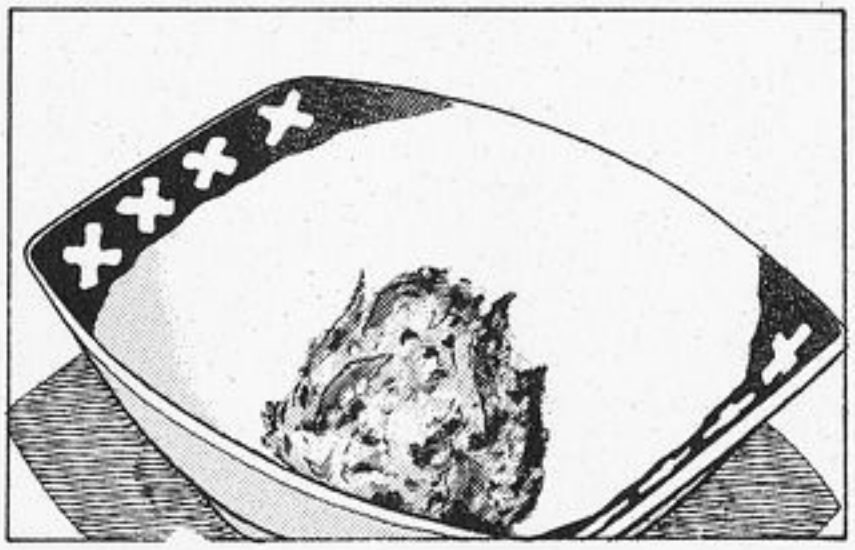
IF YOU'RE GOING TO WRAP IT IN NORI, ISN'T IT ALL THE SAME?!

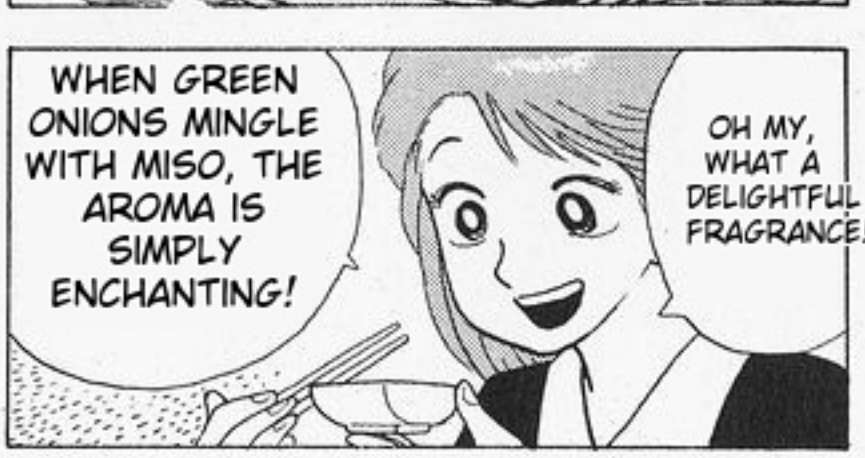
DELICIOUS!

NOW, LET ME SHARE MY SECRET GREEN ONION MISO WITH YOU.

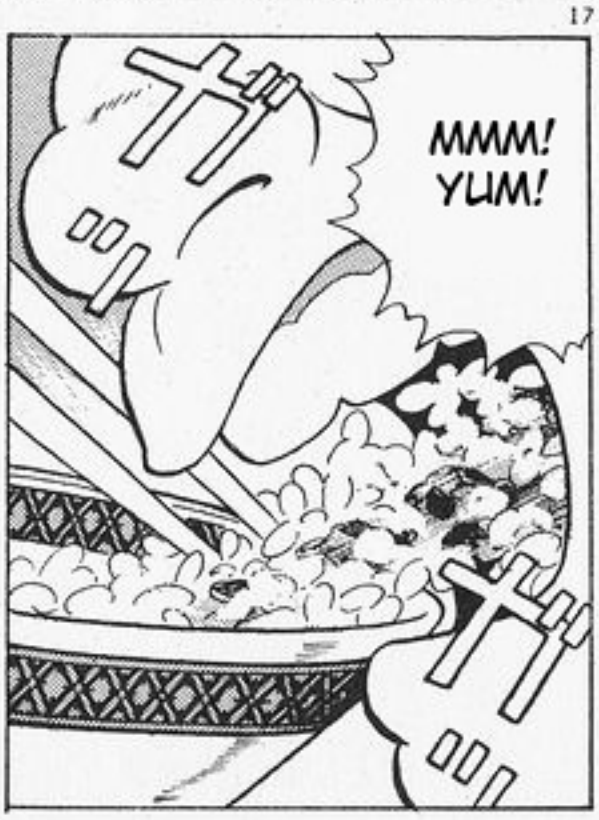
ALRIGHT!
RICE! RICE! BRING ME A REFILL!

HOSHINO FROM NAGAOKA, NIIGATA, USING ORGANIC SOYBEANS, MIXED WITH FINELY CHOPPED GREEN ONIONS, AND A MOUNTAIN OF BONITO FLAKES.
THIS MISO IS A THREE-YEAR-AGED GEM CRAFTED WITH LOVE BY MR.
LEAVE IT FOR A DAY, AND IT GETS EVEN TASTIER.




WHEN GREEN ONIONS MINGLE WITH MISO, THE AROMA IS SIMPLY ENCHANTING!
OH MY, WHAT A DELIGHTFUL FRAGRANCE!

I AM TRULY GRATEFUL TO HAVE BEEN BORN JAPANESE!
WOW! MISO, GREEN ONIONS, AND BONITO FLAKES! WHAT A HEAVENLY COMBINATION!


MMM! YUM!

OH NO, WHAT A RELIEF!

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I WAS A BIT WORRIED YOU MIGHT GET UPSET, THOUGH...

IT FEELS LIKE THOSE VIBRANT, ENERGETIC DAYS OF MY YOUTH ARE COMING BACK TO LIFE!

YAMAOKA-KUN, THIS IS DELICIOUS! SURE, THE EXQUISITE DISHES FROM HIGH-END RESTAURANTS ARE DELIGHTFUL, BUT NOTHING COMPARES TO THE SHEER JOY OF RICE SLIDING DOWN MY THROAT!

18

HMM?

IT'S NO WONDER WE HOLD SUCH A PROFOUND AFFECTION FOR OUR RICE DISHES;

FOR US, RICE IS MORE THAN JUST FOOD— IT'S A CHERISHED PART OF OUR IDENTITY.

DEPUTY PRIME MINISTER, EVERY SINGLE ONE OF US JAPANESE HAS OUR OWN SPECIAL 'COMPANION FOR RICE.'

DELICIOUS!

DID THE FEUDAL LORDS OF EUROPE SHOWCASE THEIR POWER THROUGH WHEAT PRODUCTION IN THEIR TERRITORIES?

THERE'S NO OTHER NATION IN THE ANNALS OF WORLD HISTORY THAT MEASURED FEUDAL LORDS' INCOME IN RICE KOKU, ASIDE FROM JAPAN.

?!

AND YET, IF WE ABANDON RICE CULTIVATION FOR THE SAKE OF GLAMOROUS INTERNATIONAL DIVISION OF LABOR, AND LOSE OUR TRADITIONAL TECHNIQUES, WHAT WILL BECOME OF JAPAN?!

THE WINDS OF THE ECONOMY CAN SHIFT AT ANY MOMENT.

ORIGINALLY A TROPICAL TO SUBTROPICAL PLANT, WE'VE MANAGED TO HARVEST RICE EVEN IN HOKKAIDO.

JAPAN'S HISTORY IS ALSO A HISTORY OF RICE CULTIVATION.

WE MUST NEVER FORGET THE TIRELESS EFFORTS OF OUR ANCESTORS.

UM...

IF WE EVER PLUNGE INTO AN ECONOMIC DOWNTURN, WE WON'T BE ABLE TO EASILY REIGNITE OUR RICE CULTIVATION.

WHEN FOOD LANDS ON OUR TABLES, THE CHEMICAL RESIDUE SHOULD BE BELOW THE SAFETY THRESHOLD, BUT THAT'S MERELY A FACADE.

IN REALITY, PROBLEMS REMAIN.

TO PROTECT AGAINST THE INCURSION OF PESTS AND DISEASES, SOYBEANS AND WHEAT ARE FUMIGATED WITH PESTICIDES.

SAFETY?

ABOVE ALL, MY GREATEST CONCERN IS THE ISSUE OF SAFETY.

THAT'S A THOUGHT I HADN'T CONSIDERED...

IF WE LOSE RICE TOO, WHAT WILL BECOME OF OUR HEALTH?

WE'RE ALREADY CONSUMING OVER 90% FOREIGN SOYBEANS AND WHEAT.

ARE YOU SAYING IT'S FINE AS LONG AS IT'S CHEAP, VICE PRIME MINISTER, EVEN IF IT'S BAD FOR OUR BODIES?

IF WE LET THIS CONTINUE, RICE WILL BE NEXT!

SURE, AMERICAN LEMONS, ORANGES, AND GRAPEFRUITS MIGHT BE CHEAP, BUT THEY'RE TOXIC FOODS DRENCHED IN THE CARCINOGENIC SUBSTANCE OPP.

ALLOWING THOSE INTO JAPAN IS NOTHING SHORT OF A CRIME!

UGH...

SUCH INCOMPETENT POLITICIANS SHOULD BE SHOWN THE DOOR!!

JAPAN ABSOLUTELY CANNOT COMPROMISE ON RICE; WE MUST PERSUADE THE WORLD TO RECOGNIZE THAT AS OUR NATIONAL POLICY!

HOW CAN WE LOSE THE VERY FOUNDATION OF JAPANESE FOOD CULTURE—OUR RICE—AND EXPECT TO THRIVE?

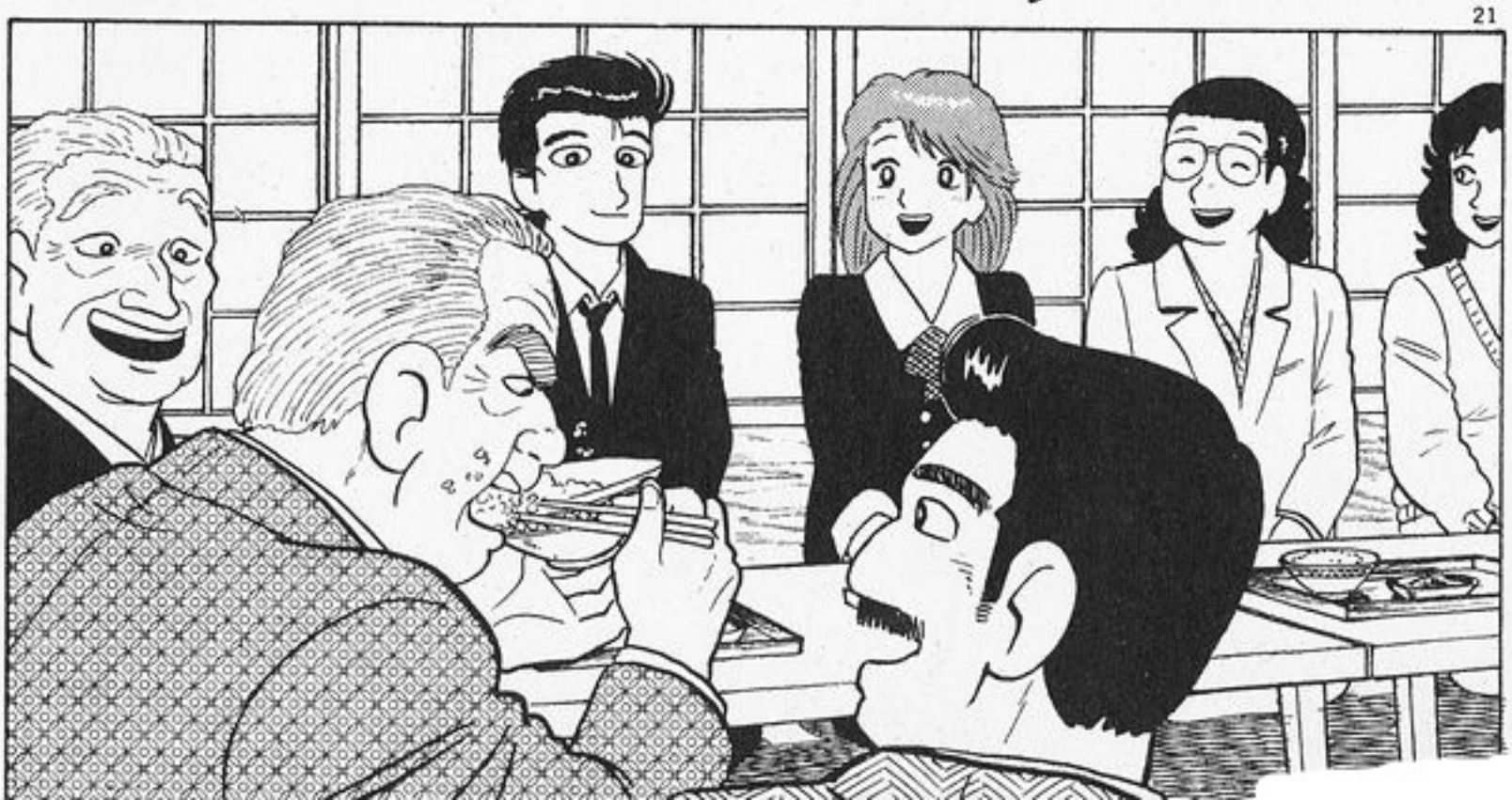
WITH QUESTIONABLE FOREIGN RICE, WE WON'T EVEN HAVE A PROPER 'MEAL COMPANION' ANYMORE!

*TL NOTE: I'VE NOTED THIS BEFORE REGARDING THE MISINFORMATION THAT KARIYA PEDDLES ON OPP, SO I WON'T DO IT AGAIN.

DELICIOUS!

YOU SCOUNDREL!
HMPH! YOU ALWAYS TALK A BIG GAME, DON'T YOU?!

I NEED TO FILL MY BELLY TO GATHER THE STRENGTH TO FIGHT AGAINST THOSE RICE DEREGULATION ADVOCATES!
ISN'T THERE MORE 'FOOD BUDDIES' AROUND HERE?!



DID YOU HEAR? DEPUTY PRIME MINISTER KAKUMARU DECLARED THAT 'CAUTION IS NEEDED IN THE LIBERALIZATION OF RICE IMPORTS!'

DEPUTY PRIME MINISTER KAKUMARU IS REALLY PUTTING IN THE EFFORT.

INDEED... GRATED DAIKON IS TRULY A 'FRIEND OF RICE.'

THE WOMEN OF JAPAN HAVE LEGS THAT ARE ALREADY AS STURDY AS RADISHES, BUT IF THEY GAIN WEIGHT, THEY TURN FROM RADISHES INTO GIANT SAKURAJIMA RADISHES!

WELL, BUT OVERINDULGING IN DELICIOUS RICE CAN LEAD TO TROUBLE, YOU KNOW.

HERE COMES THE GRATED DAIKON, DIG IN!!

ゴゴゴ

HOW DARE YOU, YOU JERK!!!

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'OISHINBO' VOLUME 16 - THE END -

美味(おい)しんぼ16　　—五十年目の味覚—

ビッグ コミックス

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